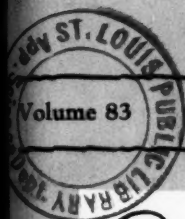


THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries



DECEMBER 6, 1930

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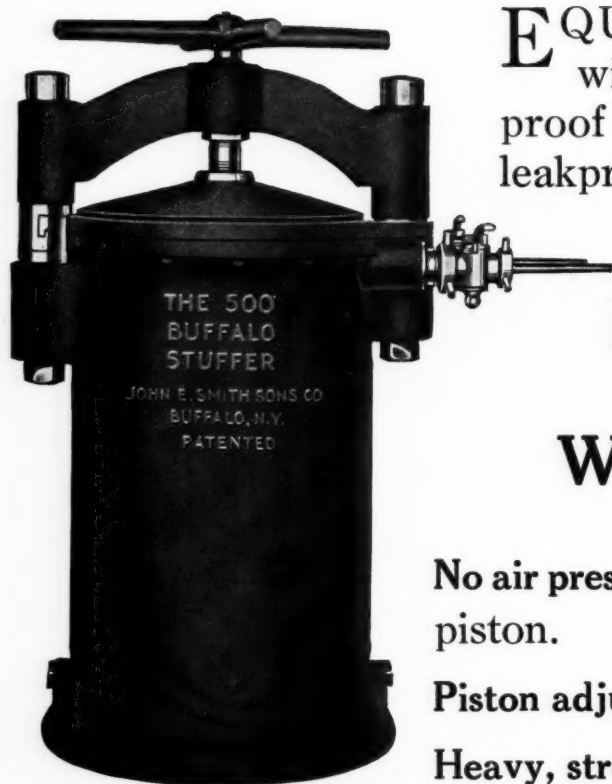
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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 83. No. 23

DECEMBER 6, 1930

Chicago and New York

Lessons for Meat Packer, Retailer and Consumer at International Livestock Show

How much good quality meat can the consumer buy for \$1.00?

That depends on the cuts chosen.

In the "Meat Shoppe," which was one of the major features of the International Live Stock Exposition at the Union Stock Yards, Chicago, November 29 to December 6, the housewife was shown just how much meat she can buy for a dollar.

"Meat is high" is a common saying among consumers, even in these days of lower meat prices.

Why? Because most housewives want to buy center cuts of ham, steaks, chops, loin and rib roasts or leg of lamb.

Some housewives will say: "But I don't buy these cuts all the time. Even hamburger costs

me 40c to 50c per pound. I buy a piece of round steak and have it ground, and that is what it costs me."

There's where she makes a mistake.

If the housewife had neck meat ground for her hamburger—instead of round steak—she would get twice as much. She could get 5 lbs. of ground neck meat, tasty and delicious—and the grinding overcomes its natural toughness—whereas she gets only 2 to 2½ lbs. of round steak for \$1.00.

This is only one of a number of interesting meat features included in the six large refrigerated display cases in this "meat shoppe" at the Exposition.

Lesson in Pork Display.

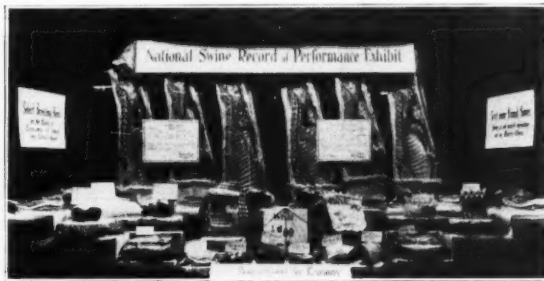
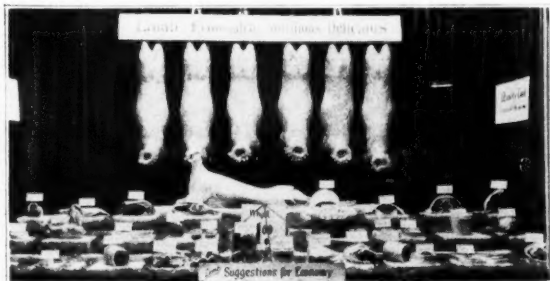
A pork window carried a message for producer, packer and retailer.

It was part of a record of performance test for the producer, it showed the packer the difference in carcasses and cuts produced by a bacon type hog and by a lard type hog of practically the same age, and it showed the retailer the cuts he must buy if his trade objects to fat on its meat, and wants its bacon to carry as much or more lean than fat.

A beef window demonstrated quality according to government grade, and a lamb window showed three different ways of breaking up each wholesale cut of lamb.

Another beef window showed the modern retail cuts of beef, and the other display cases contained meat from cattle, sheep and hogs whose fattening ration included a large percentage of wheat instead of corn.

The housewife may complain that pork tenderloin is expensive when she



LAMB AND PORK IN AN EDUCATIONAL DISPLAY FOR THE PACKER, RETAILER AND CONSUMER.

"What \$1.00 will buy" in lamb, pork and beef was one of the educational features of the "Meat Shoppe" exhibit at the recent International Live Stock Exposition. The customer is shown just how much of the more demanded cuts she can get for \$1.00, and how much more of the same quality of meat, but of a cut in less demand, can be purchased for the same amount of money.

Other features of the lamb exhibit included a crown roast made of two lamb racks and a boneless roast made of the leg end of the loin. The lamb patties showed the retailer how to use the small pieces of lamb meat left from the preparation of the cuts by grinding and filling patty shells made of strips of bacon which as cooked help to season the ground lamb.

Further knife artistry was evident in the pork display, where many standard and fancy cuts were shown also fancy carving which has value as a decorative feature in window and counter displays. Two crown roasts of pork are shown in this exhibit as well as some attractive loin roasts made from what is left after the center cut loin has been removed.



CUTTING MORE STEAKS AND SMALL ROASTS.

The demand of the modern-day consumer has necessitated the finding of more steaks in the beef carcass. In addition to more steaks the customer wants roasts that do not have any bone and are easy to carve.

These needs have been met by the National Live Stock and Meat Board in the new methods it has devised for breaking up the beef carcass. Some of these most-demanded beef cuts are shown here, as exhibited at the recent International Live Stock Exposition at Chicago.

can get only 1½ lbs. for \$1.00. The alternative, as shown in the "Meat Shoppe," is to buy 4 lbs. of fresh pork steak, sliced from the shoulder.

Another alternative is to buy a 5-lb. smoked picnic instead of a 2-lb. center cut of ham, or a 4-lb. pork shoulder roast instead of a 3-lb. center cut loin roast.

More Lessons in Meat Economy.

In the case of beef, 5 lbs. of boneless braising beef could well be substituted for a 2½-lb. standing rib roast if only \$1.00 is available. The braising beef has the added advantage of being all meat, whereas the standing rib, of course, contains heavy bone.

Another alternative is the 5 lbs. of ground neck meat, instead of 2½ lbs. of ground round steak. The neck meat is juicier and of finer flavor, and is generally conceded to be just as desirable as ground round, while it costs only half as much.

If the consumer insists on eating porterhouse steak, 1½ lbs. of this cut can be bought for \$1.00, but if she is willing to buy chuck steak she will get 4 lbs. for \$1.00.

Bargains in Lamb Cuts.

In the case of lamb the consumer who demands loin chops will get only 2¼ lbs. for \$1.00, but if she is willing to use the less-demanded shoulder chops she will get 4 lbs. for the same amount of money.

Six pounds of rolled breast of lamb can be bought for \$1.00, while only 2¼ lbs. of the loin end of the leg, also boneless as is the rolled breast, can be bought for \$1.00.

Shoulder of lamb costs less than leg of lamb, and a 5-lb. shoulder roast can be bought for \$1.00, which would buy only 3¼ lbs. of leg of lamb roast.

These meat "buys" were figured on prices as nearly average as could be worked out on a Chicago retail basis.

The large display case visualizing modern retail cuts of beef showed an entire side with the various cuts made up in attractive form and convenient size for consumer appeal. As the display sloped slightly toward the front, all cuts were given good visibility.

Cutting Beef to Meet Demand.

These cuts are made in accordance with the method advocated by the National Live Stock and Meat Board in order to meet the demand for more steaks, for smaller roasts and for cuts of meat that are all meat with little or no bone.

The rolled rib roasts were in the background and included the rolled prime rib, bottom chuck roll, top chuck roll, neck roll, rolled plate and rolled rump roast. This selection of rolled roasts includes from the most costly to the least expensive. After the roll is made the retailer can sell it as one large roast, or a number of small ones, as his trade demands.

Another series of practical cuts adaptable to many classes of trade were next shown, including rib steak, boneless brisket, clear cut roast, shoulder arm roll, heel of beef and the clear cut steak.

Quickly prepared cuts included the eye of round steak, the top round steak, the bottom round steak, sirloin tip steak, sirloin steak and bottom chuck steak.

Quick-Cooking Meat Cuts.

Other steaks and quick cooking cuts were featured in the front row, including skirt steak fillets, "city chicken," club steak, T-bone steak, porterhouse steak. Instead of flank steak, flank steak fillets were shown.

The flank steak fillets are made by rolling the flank steak around a strip of cod fat, skewering and then cutting the fillets about 1 in. thick. These fillets are cut across the grain of the

meat, thus making them considerably more tender than the flank steak itself.

The skirt steak fillets are made by first removing the membrane from both sides of the skirt, then rolling the meat lengthwise along a piece of back fat, about 1 in. square, then fastened with skewers and sliced off.

The "city chicken" is made of lean pieces of beef cut in 1 in. cubes and three to four put on a skewer. This meat is designed for braising. It is sometimes made with a variety of meats, one cube being of beef, one of veal and one of pork.

Wider Use of Pork Meats.

The pork display contained much of interest to the packer, primarily because it embodied many suggestions for increasing meat consumption by encouraging wider use of all pork meats. To the retailer it included many suggestions not only from the standpoint of fancy window displays, but the making of certain loin cuts. This results in a better return on the entire loin, without necessitating an unusually high price on any part of it.

Six pork sides hung in the background, having been produced by pigs in the National Swine Record of Performance tests. Three were from litter mates of the Yorkshire breed which produces the bacon type hog, and three from the Poland China, producing more of the butcher or lard type hog.

From the producer's standpoint the effort is to get a greater tonnage of pork from a smaller breeding herd. This is just one more step in the elimination of waste in production, which necessarily influences hog cost to the packer and meat cost to the ultimate consumer.

Cuts were shown from each of these hogs, demonstrating the lean belly of the Yorkshire compared with the fatter and thicker bacon belly of the lard type, and the longer-shanked thinly-covered ham of the bacon type hog compared with the plump ham carrying a fair covering of fat of the Poland China.

Using the Entire Loin.

Two unique crown roasts of pork were shown, one made of spareribs with the trimmed rib bones, each of which was wrapped about with a strip of bacon and the roast filled with ground sausage meat, while the other was a boned pork loin rolled with the fat side out and decorated with paper frills attached by tiny wooden skewers, to give the crown effect.

An interesting demonstration of preparation of pork loins to insure profitable utilization of the entire loin was shown in fresh pork roasts. There is good demand for the center pork loins, but the demand is less active for the ends.

The loin ends from two loins are stripped free of the tenderloin, the vertebrae and hip bones are removed from each, then the two pieces of boneless meat are tied together, making about a 2½ lb. boneless pork roast, symmetrical in shape, attractive to the

(Continued on page 56.)

Farm Boys and Girls Listen to Advice From Hoover and Wilson

Leaders in the boys' and girls' agricultural clubs of the United States—the 4-H prize winners of the year—had their innings in Chicago during International Show week.

The select farm brains of the younger generation, those who by their achievements stood at the top in each local group, earned a trip to the livestock, farm and meat show of the year. And they were a center of attraction all during the week.

Thirteen years ago Thomas E. Wilson entertained less than a dozen of them when they visited the show. Out of that little group grew the great national 4-H boys' and girls' club organization, now universally admitted to be the "white hope" for the future of American agriculture.

So important is this body that the President of the United States, its honorary chairman, spoke to its members gathered in the Wilson auditorium at Chicago, and through a nationwide broadcast to these farm boys and girls all over the United States, wherever a farm radio was tuned in.

Hoover Stresses Health.

President Hoover was introduced through the same broadcast system by Thomas E. Wilson, chairman of the National Committee on Boys' and

Girls' Club Work, and Mr. Hoover emphasized the health H as the greatest of the 4 H's which make up the club title. President Hoover said:

"Boys and girls of the 4-H Clubs, I cordially congratulate the boys and girls of these clubs whose outstanding club work in their community has earned for them this trip to the International Live Stock Show at Chicago. It is not possible to greet you personally, but I am glad to send you this direct greeting by radio.

"The club work, which you share with almost 1,000,000 other boys and girls of the 4-H Clubs in every part of the nation, is one of real accomplishment. You are the future leaders in the oldest art of organized human society, that is, agriculture. In many ways, it is the best of all callings in the world, and your progress and your future leadership is its greatest promise.

"I am specially interested in that interior part of your club work which is identified with the fourth H in your club name; that is, the H that stands for health. The investigations and the report made by the Conference on Child Health and Protection, recently held here in Washington, showed that one boy and one girl out of every four is enjoying less than full measure of health, which is the inherent right of every human being. Most of their physical deficiencies could be prevented or remedied or compensated if knowl-



NATION'S CHIEF GREET'S YOUTH.

President Hoover talks to farm boys and girls on occasion of "Wilson Day" gathering.

edge of the best ways of everyday living were spread to every family, every school, and to every family community.

Care Makes Better Humans.

"You know from personal experience how much more flourishing is the result from a single row of corn to which you have applied your industry and your skill. Imagine how much more flourishing would be the 10,000,000 young human beings if equal industry should apply exact scientific



THOMAS E. WILSON GIVES PRIZES TO NATIONAL 4-H CLUB CHAMPIONS.

These boys, all of whom are winners in livestock projects, are (left to right) James Lockwood, Indiana; James Williamson, Jr., West Virginia; Raymond Long, Illinois; Keith P. Jones, Washington; Mr. Wilson; C. L. Brown, Indiana and Louis Butzow, Illinois.

Keith Jones, of Grandview, Wash., was the national winner of the Thomas E. Wilson trophy, as well as the trip to Chicago and a \$300 agricultural college scholarship. Young Jones has a herd of 11 registered Shorthorn cattle, a flock of sheep and a herd of hogs.

The second of Mr. Wilson's prize winners is Charles L. Brown, who has developed a flock of 25 purebred Shropshires. In addition to his Chicago trip he will receive from Mr. Wilson a \$200 scholarship. The third winner is James Williamson, who received his Chicago trip and a \$100 scholarship. This young livestock producer has developed a large herd of pure-bred Duroc-Jersey hogs.

knowledge in making them as strong and vigorous and perfect as the prize-winning row of corn.

"Not only would the world be materially enriched by their greater possibilities of usefulness when they grow up, but much more than that, their own life would be enriched by untold joy and happiness.

"Millions of these children waiting to be set free from physical disabilities are children of the farmers. They must look in part to you for the way out of their difficulties for you are proving yourselves to be the men and women of tomorrow to whom your communities must look for leadership, and our nation will succeed only with the widening vision of each in the generation of its leaders. Good night."

Value of Club Work.

In his remarks to the boys and girls Chairman Thomas E. Wilson said:

"At this time, perhaps more than ever before, is the splendidly constructive and highly valuable work and achievement of the Boys and Girls of the 4-H Clubs claiming the interested attention of the citizens of the nation. This is because the future progress, prosperity and uplift of agriculture, and the happiness, welfare and comfort of the home are all so vitally dependent upon and form the basic structure of the work of the Boys and Girls of the 4-H Clubs.

(Continued on page 53.)

Meaty Champions at Chicago

Once again the cream of the meat animal kingdom assembled at Chicago for the thirtieth International Livestock Exposition, Nov. 29 to Dec. 6.

It was one of the greatest carlot shows ever held, 261 carloads of fancy cattle having been shipped for entry. These were culled down to 125 loads of the finest cattle ever produced. They included two loads of cattle averaging a ton per head, which were a real curiosity in present day cattle circles.

The hog show was unique in that none of the huge barrows so popular in previous years were in evidence. No market hog weighed over 350 lbs., and all were far more nearly representative of present day market types.

The sheep show was not quite so large as in earlier years, but from a quality standpoint was one of the most outstanding ever held. Here, again, there was evidence of the rapid disappearance of the heavy wether, such animals having gone the way of the heavy steer and the heavy barrow.

Big and Little Beef Exhibits.

Included in the novelty features of the show were a 2,200 lb. steer typifying the animals so popular in years gone by, and a Highland Scot steer two years old and weighing 670 lbs. This shaggy animal was of a breed raised in the Highlands of Scotland, and when well-fattened is said to produce choice beef.



NO WONDER THE LOS ANGELES STOCK SHOW DREW THE CROWDS.

Here are some of the attractions on the West Coast beguiling the visitor to the Christmas Live Stock Show held at Los Angeles, Calif., November 29 to December 6, 1930. This great Pacific Coast show, while only five years old, attracted both exhibits and visitors not only from far Western states, but from the Central West and East as well.

The most famous breeding herds of the United States and Canada were represented, in cattle, sheep and hogs alike. Both countries were in at the climax of the show when the famous Scotch judge, Walter Biggar of Delbeattie, Scotland, found it difficult to choose between a Missouri-bred-and-fed Aberdeen Angus steer and a Canadian-bred-and-fed roan Shorthorn. The highest honors finally went to the black steer, and the reserve prize to the Canadian champion.

The grand champion was bought by Guggenheim Bros. of Chicago for the Breakers' Hotel at Atlantic City, the price paid being \$2.50 per pound. The steer weighed 1,080 lbs. and brought \$2,700. The reserve champion will return to Toronto to be delivered to Simpson Bros. of that city, to whom he was sold after the Royal Winter Fair for \$1.00 per pound. He weighs 1,400 lbs.

Packers Again Buy Champions.

The grand champion carload of steers, yearling Aberdeen-Angus, were bought by Arbogast & Bastian, Allentown, Pa., packers, for \$31.00 per hundredweight. This is the third successive year these packers have bought the champion carload, paying \$44.00 per hundredweight two years ago and \$35.00 last year. The champions this

(Continued on page 53.)

LOS ANGELES CHRISTMAS SHOW.

The fifth annual Christmas Live Stock Show, held in Los Angeles, Calif., during the same period as the International in Chicago, is reported to have been by far the best ever held.

There were 25 cars of prime fat steers, several carloads of feeder calves, 30 carlots of hogs and 14 carloads of fat lambs. The individual steer, barrow and lamb classes were exceptionally large, and included choice breed representatives from many states.

In the breeding division of the show there was an unusually large number of Hereford entries, many of these coming directly from the American Royal at Kansas City, as Hereford breeders limited their exhibits at the International Live Stock Exposition this year. Many of these Hereford breeding cattle stayed in California, as the demand there for registered Herefords has been strong.

The Central West was represented in practically every department of the show, and the quality of exhibits was reported to be a sensation among western stockmen.

The 4-H club boys and girls constituted an important part of the show. They exhibited 52 fat barrows and the grand champion hog of the show came from the junior division, as did the grand champion fat lamb.

Some personal observations of the Los Angeles show by an old-time meat man will appear in the next issue of THE NATIONAL PROVISIONER.

Meat is a Reliable Resource in This Age of Freak Diets

Analyzing fifteen varieties of food fads, ranging from the "eat more" plague to the reducing fad, Dr. C. Robert Moulton, director of the Department of Nutrition of the Institute of American Meat Packers, and member of the Committee on Animal Nutrition of the National Research Council, told members of the American Society of Animal Production in session at Chicago on November 29 that this is an age of freak diets.

"One of the commonly-expressed ideas concerning diet is the back-to-nature idea, or the idea that natural foods are the best foods for man," Dr. Moulton said.

"One is told that nature's ways are best," he continued. "The trouble with this idea is that most food faddists disagree as to what nature's ways are. Since nature provides many kinds of things that can be eaten, are they all perfect foods for man?"

"No, they are not perfect. In fact, some of the naturally occurring foods are not really food for man in their natural form, but must be turned into food for man by other animals to which they are fed. Grasses, fodders and stalks and leaves of grain plants are examples.

Who Is the Healthiest?

"Do those peoples who live closest to nature live the healthiest and most useful lives? Are they a type destined to survive and lead or rule the world? Experience answers in the negative.

"It is those peoples who have learned best how to use the forces and materials of nature that have prospered best. Did their knowledge change the situation with regard to their food supply? It certainly did. They used their knowledge to increase their food supply, importing foods not naturally grown in their countries.

"They learned how to preserve foods from times of plenty to times of relative scarcity. They learned how to can foods so that fruits, vegetables, and meats could be available at all times of the year. Their diet became more varied, more plentiful, and, on the whole, more nutritious."

The reducing diet, Dr. Moulton stated, is one of the most foolish, and at the same time one of the most desirable fads with which we are blessed.

Diet Fad Is a Blessing.

"This paradox is explained," he stated, "first, by the desirability of reducing the weight of greatly overweight persons and the increase in health which is sure to follow. The other part of the paradox is explained

by calling attention to the absurd lengths to which many persons, especially women, go in an attempt to secure weight reduction. It is entirely possible to avoid the extremes and dangers of radical weight reduction while gaining the advantages of a normal weight reduction carried out according to correct principles.

"The first principle is the reduction to a suitably low level of the total amount of calories or food eaten. The second principle is to see to it that the essentials of a normal diet, such as proteins, minerals and vitamins, are supplied in adequate amounts. As a corollary of these two principles, one can add that the reduction of fats and carbohydrates—starches and sugars—in the diet is one way of reducing the total calories without reducing the needed protein, minerals and vitamins. However, one must have sufficient amount of carbohydrate to prevent acidosis or ketosis, which is rather sure to result from the using up of one's stores of fat during reduction.

Meat in the Diet.

"Meat, while practically entirely digestible, remains in the stomach longer than fruits, vegetables, or starchy foods. It therefore materially assists in staving off hunger and making it possible to select a diet which will satisfy the person bent on body weight reduction. It also supplies a good quality of protein and both phosphorus and iron in relatively large amounts.

Meat and other high protein foods speed up the activity of body cells. This action aids one in the reducing process and furnishes an additional reason for its use.

"Lean meat and green leafy vegetables should find a prominent place in all reducing diets if the person is normal except for the over-weight condition."

MEAT JUDGING CONTESTS.

The meat-judging team from the University of Missouri proved to be the best of a group of nine teams from as many different state agricultural colleges and universities participating in the intercollegiate meat judging contest, an annual event staged during the International Live Stock Exposition.

Beef, veal and pork were judged, the winning team making a total of 2,259 points out of a possible 2,700. The Nebraska team, which was made up of all girls, came in second, West Virginia third, Ohio fourth, Ontario, Canada, fifth, Kansas sixth, Illinois seventh, Iowa eighth and Pennsylvania State ninth.

The highest individual honors as a meat judge went to Miss Eva Buel of the Nebraska team, who made a score of 797 out of a possible 900. She excelled as a beef judge, John Dickerson of Missouri as a pork judge, and W. G. Nicholson of Kansas as a judge of lamb. The team from Ohio led in judging beef.

In the opinion of R. C. Pollock, general manager of the National Live Stock and Meat Board, who was superintendent of the contest, it is just as important for agricultural college students to be able to judge meat as to judge livestock. The board awards a trophy to the judging winners.



MEAT HELPS TO MAKE A BALANCED MEAL.

Diet fads have their advantages and their disadvantages, but the wise eater finds a meat item in his diet the safest in the long run.

What Figure Do Big Meat Packers Cut In Modern Food Distribution?

Oral arguments of counsel both for and against modification of the packers' consent decree, hearings on which were recently concluded in the Supreme Court of the District of Columbia, were begun December 1 before Justice Jennings Bailey.

Frank J. Hogan, chief counsel for Armour and Company and Swift & Company, reviewed the testimony presented in the hearings.

He said it should not be and is not the law that one group or industry should be shackled to benefit others. "The consent decree was made," he said, because it was held that there existed a monopoly of the country's meat, and that there were threats of all food being controlled by these national meat packers." This was believed to be a gross exaggeration, and if it did exist in 1920, it has since disappeared.

Attention was called to the fact that the four national packers are independently owned and controlled, and that there were and are no understandings or agreements between them.

It was pointed out that at no time during the past 10 years has any one of these packers done over 16.2 per cent of the nation's total meat and lard business. The maximum was by Armour in 1923. In 1929 Swift did the most business of any of the packers, having a volume slightly in excess of 15 per cent of the total.

Profits Compared with Others.

In comparing the earnings on the invested capital of the four large packers with the percentage earnings of other food concerns, Mr. Hogan said that General Foods Corporation made over 45 per cent profit on its capital investment in 1929; Standard Brands 38.2 per cent; National Dairy Products Corporation with sales of \$300,000,000, 32.5 per cent; National Biscuit Company 20 per cent; and the Gold Dust Corporation 46 per cent.

In giving the earnings of chain stores with which competition would be direct in distributing, wholesaling and manufacturing if the packers are permitted to sell a general line of foods, Mr. Hogan said that in 1929 the Atlantic & Pacific Tea Co. made 26 per cent on its capital investment, Safeway Stores 22 per cent, First National Stores 43.5 per cent and American Stores 16 per cent.

Profits on sales of the four large companies with those of smaller packing companies were compared. In 1929, Cudahy sold \$267,000,000 worth of products on which a profit of \$2,513,000 was made while John Morrell & Co. had

sales of \$95,000,000 with a profit of \$3,436,000. Beechnut Packing Co. had sales of \$23,732,000 with a profit of \$2,703,000. Although the sales of these companies were much smaller than those of Cudahy the profits were much larger. The profits of the Cudahy Packing Co. were fairly representative although somewhat better than those of the other large packers.

Grocers Fear Monopoly.

On behalf of the American Wholesale Grocers' Association, Edgar Watkins argued that the evidence in the case justifies the conclusion that there is a dangerous probability of monopoly presented. He claimed that the testimony of witnesses showed that there has been coercion, price fixing, the exercise of dangerous power and a disposition to violate the law.

After briefly tracing the history of the petitioning packers, which he said showed long-continued conflicts with the law, he contended that the modification sought is really a nullification of the decree.

Mr. Watkins contended that the chain stores were the packers' best customers, and that the prosperity of the chains had no adverse effect on the petitioning packers.

William C. Breed, counsel for the National Wholesale Grocers' Association, said that economic changes constituted the sole ground alleged by the petitioners for modification. He maintained that the petitioners had not shown that such economic changes had taken place or that a modification of the decree was justified.

He claimed that the aggregate volume of sales of the four large packers in 1929 was 70.73 per cent of the total federally-inspected meat business of the country, and that this business totaling \$2,616,000,000 was over 10 per cent of the total of the nation's food bill.

Control of Retail Outlets.

In any speculation as to possible results that would ensue if the decree were modified, Mr. Breed said that this might mean that the four large packers may gain control of 60,000 retail outlets and acquire 25 per cent of the nation's total food business.

In closing his argument on the second day, Mr. Hogan said that the two largest packers are facing financial disaster under existing trade restrictions, and their business can not go forward on the present basis. He pointed out that the testimony discloses that the big packers are an economic necessity to the country, and if wiped out they must be replaced.

He denied that a situation indicating probability of monopoly exists. The packers should be allowed, he said, to distribute their sales, transportation and overhead costs over a diversified

field of products and pass on to the producer and the consumer the benefit of their vast distributive systems by permitting them to retail their own and unrelated food products.

WILSON PREFERRED DIVIDEND.

Wilson & Co. has declared a dividend of \$1.75 on its 7 per cent cumulative preferred stock. This dividend is to apply against accumulations which amount to \$7 a share on 286,026 shares outstanding. Preferred dividends of \$7 were paid during the year ended November 1. The current one will be paid January 2, 1931, to stockholders of record December 12, 1930.

D. F. Kelly, president of the Fair Store, Chicago, has been elected a member of the board of directors of Wilson & Co., Inc. Mr. Kelly will fill one of the vacancies left by the deaths of Frank O. Wetmore and L. A. Busby.

PINCUS & BATT HEAD DIES.

Jacob Batt, president of Pincus & Batt, Inc., wholesale meat dealers and sausage manufacturers of 218 Callowhill st., Philadelphia, Pa., died suddenly on November 25. Mr. Batt, who was 39 years old, suffered a fatal heart attack while out motoring with his son. He, as well as his partner, were well-known figures in the Philadelphia meat trade.

PACKER AND FOOD STOCKS.

The price ranges of the listed stocks of packers, leather companies, chain stores and food manufacturers on December 3, 1930, or nearest previous date, together with number of shares dealt in during the week, and closing price on Nov. 26, or nearest previous date:

	Sales. Week ended Dec. 3.	High. —Dec. 3.—	Low.	—Close— Dec. 3. Nov. 26.
Amal. Leather.....	1
Do. Pfd.....	18
Amer. H. & L. 100	4	4	4	2 1/2
Do. Pfd.....	15
Amer. Stores.....	1,100	40	39	39 1/2
Armour A.....	6,600	4 1/4	4 1/4	4 1/4
Do. B.....	6,470	2 3/4	2 3/4	2 3/4
Do. H. Pfd.....	800	48	48	53
Do. Del. Pfd. 1,450	72 1/2	72 1/2	72 1/2	75 1/4
Barnett Leather 200	1 1/2	1 1/2	1 1/2	1 1/2
Beechnut Pack. 400	53	52 1/2	53	51 1/2
Bohack, H. C. 500	71	67 1/2	71	72
Do. Pfd.....	12 1/2
Brennan Pack.	19
Do. Pfd.....	50
Chick C. Oil.....	900	14	14	15
Childs Co.....	4,400	30 1/4	29 1/4	30 1/4
Cudahy Pack.	800	41 1/2	41	41 1/2
First Nat. Strs. 5,300	44 1/4	44 1/4	44 1/4	43 1/2
Gen. Foods.....	24,400	52 1/2	51 1/2	52 1/4
Gobel Co.....	2,000	5 1/4	5 1/4	5 1/4
Gr. A. & P. 1st Pfd. 110	118 1/2	118	118 1/2	119 1/2
Do. New.....	50	180	183	180
Hormel, G. A.	600	26 1/2	26 1/2	26 1/2
Hygrade Food.	1,900	4 1/4	4 1/4	4 1/4
Kroger, G. & B. 1,100	24	24	24	24
Libby-McNeill. 850	11 1/2	11 1/2	11 1/2	11 1/2
MacMarr Strs.	600	8 1/2	8 1/2	9 1/4
Mayer, Oscar.....	4 1/4
Mickleberry Co. 100	11	11	11	11 1/4
M. & H. Pfd.....	24
Morrell & Co.....	300	53	53	51
Nat. Pd. Pd. A. 100	1	1	1	1 1/2
Do. B.....	25 1/2
Nat. Leather.....	300	17 1/2	17 1/2	17 1/2
Nat. Tea.....	1,700	17 1/2	17 1/2	17 1/2
Proc. & Gamb. 6,600	66	65	65 1/4	65 1/2
Rath Pack.....	400	19 1/2	19 1/2	19 1/2
Safeway Strs.....	7,400	51 1/4	51 1/4	53 1/4
Do. 6 1/2 Pfd.....	120	94	94	93 1/4
Do. 7 1/2 Pfd.....	90	100 1/4	100	100 1/4
Stahl Meyer.....	16 1/2
Strauss R. Strs. 2,300	10 1/2	10 1/2	10 1/2	9 1/2
Swift & Co. New 2,500	29 1/4	29 1/4	29 1/4	28 1/2
Do. Intl.....	12,000	32 1/4	32 1/2	32 1/2
Trunz Fork.....	15 1/2
U. S. Cold Stor.....	33 1/4
U. S. Leather.....	800	5 1/4	5 1/4	5 1/4
Do. A.....	100	9	9	9 1/4
Do. Pr. Pfd.....	400	68	68	69
Wesson Oil.....	2,800	23 1/2	23	23 1/2
Do. Pfd.....	800	55 1/2	55 1/2	54 1/4
Do. 7 1/2 Pfd.....	110 1/4
Wilson & Co.....	300	24 1/2	24 1/2	24 1/2
Do. A.....	700	7 1/2	7	6 1/2
Do. Pfd.....	100	41 1/4	41 1/4	41 1/4

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Palatable Pork Sausage

Chilly winter mornings and chilly winter days turn most lovers of meat and meat products toward fresh pork sausage. This is the harvest season for this meat delicacy.

There is plenty of fresh pork sausage on the market, but some dissatisfaction is being expressed even with the best brands. This finds its origin in the fact that there is so little of a pound of sausage left when it reaches the consumer's table.

Sausage that shrinks half or more than half in its preparation is an expensive meat to serve. The first brands of fresh pork sausage which reach the ultimate consumer through the better grades of retail stores are not exactly inexpensive. In some of the larger cities many retailers serving residential neighborhoods charge 45c to 50c per pound for this sausage.

The half pound of cooked meat which finally reaches the table is too costly.

The question arises as to whether or not it is necessary to put sausage on the market that will show any such shrinkage. Pork meats and pork trimmings have not been high. In fact,

regular pork trimmings are moving at a low figure, and the extra lean trimmings are not so high as to interfere with the inclusion of a large percentage of them in the first grades of fresh pork sausage.

Some brands of fancy fresh pork sausage have been found which showed less shrinkage, evidencing the inclusion of a considerably higher percentage of lean meat. At least one of these contained considerable gristle, and indicated that rehandling of the trimmings before manufacture had been overlooked.

These are unfortunate indictments against a fancy meat product, one whose consumption gives possibility of great increase if quality and palatability are maintained, and the price level is not permitted to get out of bounds.

Desire on the part of foremen and other operating men to make a good showing from a yield standpoint has resulted in great harm to the boiled ham trade. Surely the packer and sausage maker will not repeat these errors with fresh pork sausage.

Taste for fresh pork sausage was developed by farm-produced sausage. But this sausage carried no such percentage of fat as that commonly used today. Hence the consumer rebels at the present-day product, and the packer or sausage maker is mistaken if he closes his eyes and ears to this rebellion.

The meat manufacturer can well put himself in the position of the consumer. Would he be satisfied to eat the product he is putting on the market? If he would, then his formula and handling need no checking.

If he is in doubt, then he can be sure his trade is in doubt also. And it would be well to give more thought to satisfying trade demand than to high yields or high returns on boned-out pork cuts and fresh pork trimmings.

Meat as a Christmas Gift

In this year, when Christmas giving promises to be on a more practical basis than in many years, the packer would seem to have unusual opportunity to find a good outlet for hams, bacon and canned meats via the Christmas package.

How many families, even though they are in moderately good or even prosperous circumstances, would scorn a fancy-cured, well-smoked ham or slab of bacon? It is something to look forward to when the appetite is satiated with roast turkey, cold turkey, turkey hash, turkey soup, turkey croquettes or turkey in some as yet unimagined form.

Think what a meal of nice savory thick slices of fried ham would mean punctuated in between the turkey meals. Or boiled or roast ham to be served cold for luncheons or suppers during the holiday season.

There is a very real place for such a thoughtful gift.

Or, if the packer is preparing canned meats, think of the joy in receiving a package containing canned ham, corned beef and perchance canned chicken. If there is no immediate need for these, the housewife finds them a most gratifying addition to her emergency food shelf.

But be sure to give thought to the wrapper and to the container. Don't leave too much to the purchaser. Prepare his package for him. Put the price mark on at some conspicuous place where it can be readily removed. Have it all ready when delivered to the retail store for the ultimate buyer to simply insert his card and deliver.

Or, have an arrangement with the retailer by which when requested any meat purchase will be wrapped as a gift, and be sure that arrangements are made so that the same care and attention will be given to such wrappings as is extended in the modern department store.

It can be done. It will also help distribution, and it will impress the packer's brand and the quality of his product not only on the recipient of the gift, but on its sender.

In the case of smoked or canned meats, don't wait too long to put this idea in motion. It will be a good thing to have sample gift packages on hand early in every market, so the store's customers will be sure to include one or more of these packages in the Christmas list.

It's a good time to build business with an attractive package containing a quality product.

Practical Points for the Trade

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Second Curing Pickle

A packer who has frequently seen the suggestion that second pickle be used for various purposes asks what this second pickle is. He says:

Editor The National Provisioner:

We often read about second pickle and its uses, but do not know what this is. Please give us information as to this and how this pickle is made.

Sweet pickle remaining in the vats after the curing process may be recovered and used again if proper care is exercised. This is second pickle.

Whether or not this will pay depends upon the amount of pickle available; in other words, the size of the plant, as it would not pay the very small packer to put in the equipment to handle it unless the amount to be cared for was of sufficient quantity.

Just how much can be saved by this process can best be determined by each curer in his own peculiar situation, as it will vary according to the value of the ingredients used. Briefly, the process is as follows in the larger plants:

The pickle is pumped from the curing vats by means of an electrically-driven piston pump connected to a header to which is attached armored or wire-wound hose with a 2-inch brace, goose neck and strainer attached.

The pickle is concentrated at some central point in the cellar of the building, and then pumped to a point higher than the curing cellars, where it should be pasteurized at a temperature of 190 to 200 degs. F. for an hour, in order to kill off the wild yeasts or other organisms that may have developed, and which may later cause sour pickle.

The operator will find that used or second pickle will not be as clear as first pickle unless the trouble is taken to pump it through a filter press, which is not absolutely necessary.

The used pickle will vary in density. It may have a salometer reading of 50 to 70 degs. or possibly more. Any coagulated albumen which may arise to the surface after pasteurization should be skimmed off. It should then be filtered, this latter operation being necessary in order to remove the coagulum.

A chemical analysis should be made of this used pickle on every occasion after the recovery process has been started, in order that experience may be gained as to just how much salt, sugar and saltpeter or nitrate of soda must be added in order to bring it up to normal.

As a rule used pickle is not utilized for curing the best grade of meats, but

it is very good for curing all other grades. By calculating the amount of salt, sugar and saltpeter in the used pickle and finding its value at current market prices, and then deducting interest and depreciation on the equipment necessary, the saving for each particular plant can be calculated closely.

Second pickle may be used, provided it is still good and sweet, in the curing of sausage meat, pouring the pickle over the meat after the meat and curing ingredients have been mixed and packed in a barrel or tierce. The pickle used for this purpose is usually ham pickle and is used just as it is taken from the ham curing vats. It helps to impart a nice flavor to the sausage meat.

Do you use this page to get your questions answered?

Curing S. P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key, and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 2-cent stamp:

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

Please send me copy of formula and directions for "Curing S. P. Meats."

Name

Street

City

Figuring Steam Costs

A sausagemaker wants to know how to figure steam costs, and asks how this can be done. He says:

Editor The National Provisioner:

We have recently installed a 10 h.p. gas-fired steam boiler. This automatically maintains the pressure at any pre-determined point. So far the boiler has operated very satisfactorily.

However, for purposes of accounting, we would like to know how to figure what it is costing us to generate a pound of steam. Can you tell us how to proceed?

Knowing the cost to generate a pound of steam will be of little benefit to you unless you also know how many pounds of steam are used in the various processing operations.

A pound of water makes a pound of steam. Conversely when a pound of steam is condensed, a pound of water results. This should give you the clue as to how to determine amounts of steam used in different processes.

To determine steam costs, first figure overhead on the boiler over a certain period, a working day, for example. These should include rent, depreciation, taxes, repairs, insurance, etc. The operating expenses can be determined. These include cost of gas and water, wages, etc. Operating and overhead expenses added together will give you the total cost.

Remembering that a pound of water makes a pound of steam, meter or weigh all of the water pumped into the boiler during the test period. When you know how many pounds of water went into the boiler, you will know how many pounds of steam were made. At the start of the test the height of water in the glass should be noted, and at the close of the test the water should again be at this point.

Knowing the cost for operation during the test period and the number of pounds of steam generated during this time, it is a simple matter to figure the cost per pound of steam.

ICICLES AN ACCIDENT HAZARD.

Iceicles of large size and considerable weight often form on meat plant buildings. These are an accident hazard not sufficiently appreciated in many cases. A large mass of ice falling several stories might seriously injure or even cause the death of anyone it might strike.

In a bulletin from the Institute of American Meat Packers, the Committee on accident and Fire Prevention calls attention to this accident hazard. Serious accidents and at least one fatality have occurred in the meat industry from this cause the bulletin states, and now is the time to prepare for this contingency. The committee recommends that one person be made responsible for keeping a plant free from iceicles.

Jellied Pork Tongues

A small packer wants to make jellied pork tongues. He says:

Editor The National Provisioner:

Our salesmen report that there are large quantities of cooked jellied pork tongues sold in our territory, and we intend to make this product. Will you give us formula and method of handling? We want a good firm product, as we do not plan to put it up in cans or glass jars.

In the preparation of pickled pork tongues, use

97½ lbs. S. P. pork tongues
2½ lbs. gelatine solution
½ cup vinegar to each gallon of gelatine solution.

Soak the pickled tongues in a tub of warm water at a temperature of 120 degs. F. Stir occasionally while soaking. Then take a few tongues at a time to the bench and scrape off the skin. Bell hog scrapers can be used for this purpose.

After the skin is thoroughly removed, the tongues are cooked at the boiling point for from 1½ to 2½ hours, depending upon the size of the tongue, but make sure that all are well cooked. After cooking, remove the gullet bones.

Then take 1 lb. of gelatine to 7 lbs. of hot water and mix thoroughly with a paddle for several minutes, or until the gelatine is completely dissolved.

The jellied tongues may be put in any sized container desired. Square ham molds can be used for the purpose. The bottom of the mold should be covered with the gelatine solution, then the tongues carefully packed in the mold, splitting tongues lengthwise when necessary to fill space. Then pour gelatine water over the tongues until they are fully covered, or finish filling after the molds have been taken to the cooler. The top is then adjusted on the mold and a slight pressure added.

When sufficient time has been allowed for the jelly to chill and set, the product is ready for wrapping in parchment paper and shipping.

It is sometimes necessary to dip the molds in hot water for a second so the loaf will come out easily.

Some producers put a slice of lemon at each end of the mold and add bay leaves and special seasoning where desired. This depends upon the taste of the trade served.

Uses for Pork Tongues

Can pork tongues be used in high grade pork sausage? A small packer writes regarding this as follows:

Editor The National Provisioner:

Are pork tongues all right to use in high grade pork sausage?

It is not customary to use pork tongues in high grade pork sausage. Such sausage is made of the fancier trimmings such as boned shoulders, ham cushion trimmings and sometimes pork loins. Tongues are usually used

in some kind of head cheese or a fancy cooked sausage, in jellied tongue loaf or sold as pickled tongues.

VITAMIN CONTENT OF MEATS.

Beef liver, pork liver and beef kidney contain from five to eight times as much vitamin G, the growth promoting factor for animals and man, than does lean beef, pork and lamb. These results were brought out in experiments which have been under way for some time in the U. S. Department of Agriculture, under the direct supervision of Ralph Hoagland and George S. Snider.

Lean beef, pork, and lamb appeared to contain approximately the same quantities of the growth-producing vitamin G and, when comprising from 15 to 25 per cent of the rations of the experimental animals, resulted in excellent growth. Beef spleen appeared to contain as much of this vitamin as beef.

The tests indicated that 3 per cent of beef liver or pork liver, and slightly less of beef kidney, furnished an ample supply of vitamin G for rapid growth. The minimum quantity necessary for normal growth is probably considerably less than the proportions indicated.

Among other foods known as good sources of vitamin G are egg yolk, salmon, wheat germ, bananas, leafy vegetables, and milk. These are not, however, comparable with each other in the amount of vitamin supplied, but all furnish it in appreciable amounts.

Smoking Bacon and Hams

Many inquiries have been received by THE NATIONAL PROVISIONER for smoking methods for cured meats. Full directions for soaking and smoking S. P. meats have been published in THE NATIONAL PROVISIONER, together with a summer smoking schedule for all products, giving hours in smoke and approximate shrinkage. A table of practice in wrapping meats also was given.

A reprint of this may be had by subscribers by filling out and sending in the following coupon, together with a 2c stamp:

THE NATIONAL PROVISIONER,
Old Colony Bldg., Chicago.

Please send me reprint on SOAKING AND SMOKING MEATS.

Name

Address

City

Enclosed find a 2c stamp.

Brands & Trade Marks

In this column from week to week will be published trade marks of interest to readers of THE NATIONAL PROVISIONER.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

TRADE MARK APPLICATIONS.

The Cleveland Provision Co., Cleveland, O. For ham, bacon, meat loaf, sausage, souse, pig tongues, beef tongues, beef lips, dried beef and lard. Trade mark: WILTSHIRE. Claims use since 1887 on ham, bacon and sausage; since 1915 on beef lips, beef tongues, meat loaf, pig tongues, lard, souse and dried beef. Application serial No. 295,606.

WILTSHIRE

Jacob E. Decker & Sons, Mason City, Ia. For bacon. Trade mark: HART-O-LOIN. Claims use since September 2, 1930. Application serial No. 305,697.

Jacob E. Decker & Sons, Mason City, Ia. For bacon. Trade mark: DECKER'S TALL KORN. Claims use since April 1, 1930. Application serial No. 305,797.

Decker's TALL KORN

The Capital City Products Co., Columbus, O. For partly hydrogenated cottonseed oil. Trade mark: B B S. Claims use since November 29, 1927. Application serial No. 306,027.

B B S

F. G. Vogt & Sons, Inc., Philadelphia, Pa. For scrapple. Trade mark: SAVO. Claims use since August 27, 1930. Application serial No. 305,989.

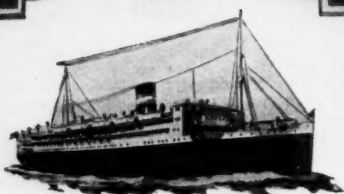
SAVO

F. G. Vogt & Sons, Philadelphia, Pa. For scrapple. Trade mark: SAVO. Claims use since August 27, 1930. Application serial No. 305,988.

Caldwell-Spence Co., Gadsden, Ala. For Vienna sausage, pure pork sausage, potted meat food products, tripe with milk, chili con carne with beans and sausage meat. Trade mark: EMMA SANSOM. Claims use since January 1, 1929. Application serial No. 286,222.

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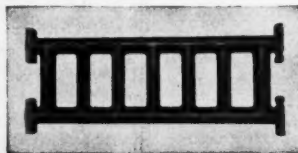


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Canton, Ohio, Installed
by Wallace Eng. Co.,
Cleveland.*

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- Each American Refrigerating Section being a complete unit makes it possible for us to carry them in stock in principal cities for immediate delivery and installation.
- Your request for one of our Sales Engineers to call and submit detailed information will be appreciated by us and entail no obligation on your part.



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Refrigeration and Frozen Foods

Refrigeration Problems

Talk Food Freezing and Air Conditioning at A. S. R. E. Meet

Food freezing, air conditioning, cold storage problems and the use of the new A. S. R. E. refrigerator code were a few of the subjects discussed at the 26th annual meeting of the American Society of Refrigerating Engineers, at New York, December 3 to 6.

At the session on "Refrigeration and Food" the topic of "Recent Applications of Low Temperature Refrigeration" was discussed by Frank Zumbro, research engineer, Frick Company, Waynesboro, Pa. "Factors Involved in Latent Heat of Foodstuffs" were outlined by W. R. Woolrich, of the University of Tennessee, Knoxville, Tenn. "Food Freezing Temperatures" was the subject discussed by Paul Peterson, Chicago, the quick-freezer inventor. "Ozone and Cold Storage Foods" was the topic of Arthur W. Ewell, professor of physics at Worcester Polytechnic Institute, Worcester, Mass.

At later sessions the discussion embraced talks on "Refrigeration in the Bakery," by A. R. Fayed, Purdue University; "Freezing and Melting Points of Fruits and Vegetables," by Aubrey L. Smith, University of Tennessee; "Frozen Brines," by R. C. Jessup, U. S. Bureau of Standards; "Humidity of Cold Storage," Milton W. Browne, Kansas City, Mo.; "Manufacturing Carbon Dioxide Ice," by C. O. Duevel, Jr., American Thermos Bottle Co., Norwich, Conn.

An interesting session devoted to refrigerator problems included talks on "Refrigerators," by Glenn Muffy, vice-president, A. S. R. E.; "Heat Transfer in Refrigerators," by M. R. Van Dusen and J. L. Finck, U. S. Bureau of Standards; "Thermal Testing—Refrigerator Cabinets," by H. W. Eagles, General Electric Co.; and "Improvement of Refrigerator Manufacture," by Gale T. Pearce, sales manager, Dry Zero Corp., Chicago.

Morning and afternoon sessions were held each day, and an elaborate program of social events arranged for A. S. R. E. members and their wives included a council dinner and a dinner-dance.

Harry D. Edwards of the Union Carbide Company has been president of the American Society of Refrigerating Engineers during 1930, and Alvin H. Baer of the Frick Company, Waynesboro, Pa., is the president-elect for 1931.

PREFER QUICK-FROZEN FRUIT.

Quick-frozen peaches were preferred to fresh in a recent test by taste made in Philadelphia.

Why? Because 40 of the 42 persons who tasted them said they were juicier, sweeter and better flavored.

Laboratory tests and taste tests were made to determine the exact effects of the new quick-freezing processes upon fresh fruits. Findings which provide

nutritional and other scientific data are announced by Dr. J. Cecil Rhodes, director of the Medical Arts Laboratories, Philadelphia, following completion of the first phase of the investigation which he is conducting.

Fresh peaches frozen in Georgia last summer were employed in laboratory tests designed to show what effect, if any, the freezing had upon their flavor, food value, mineral salts content, enzymes and other chemical constituents. The fruit was subjected to a series of chemical analyses, and to "taste" tests by groups of people of varying ages and walks in life. Bacterial cultures were made for evidence of the general effectiveness of the quick-freezing process in the preservation of fresh fruits.

"The tests show," Dr. Rhodes states, "that all of the original nutritive values and mineral salts are present. The very delicate oxidizing enzymes have been preserved. There is no evidence to indicate that any of the other chemical constituents or any of the flavor has been lost. Study of the bacterial cultures has demonstrated the general effectiveness of quick-freezing in preserving perishable fruits in a fresh state.

"In the 'taste' tests 42 men and women tasted both the frozen fruit and fresh peaches of the same variety purchased in Philadelphia produce markets. Forty of these 42 persons preferred the frozen peaches.

"Reasons given for preferring the frozen fruit were that they were more juicy, sweeter and had a better flavor. The better flavor and juicier quality of the frozen fruit is explained by the

fact that the peaches were frozen before they had an opportunity to lose the flavor and juiciness always lost by the unfrozen fruit in some degree during transportation to markets."

In Dr. Rhodes' opinion rapid development of the quick-freezing process as applied to fresh fruits forecasts an improvement in the nation's diet through providing a greater abundance of fresh, health-giving foods during the winter months; and a more profitable return to the grower by opening up to him wider, year-round markets for his perishable products.

One of the latest developments in this direction is completion of arrangements for the construction of a citrus juice quick-freezing plant at Orlando, Florida, by Tom Huston of Columbus, Georgia, known as the "Peanut King" because of his prominence in the line of peanut confections, and as one of the pioneers in the quick-freezing of fresh fruits. Here orange juice will be frozen, to be delivered at the door by the milkman along with the morning milk, for serving on the nation's breakfast tables.

REFRIGERATION NOTES.

As a result of the ever-increasing demand for cold storage accommodations in Berlin, Germany, a new building to be equipped with refrigeration is to be erected. The cost of the plant, which is expected to be completed early in 1932, is estimated at about \$700,000.

Plans have been made by the Terminal Ice & Cold Storage Co., Dayton, O., for the erection of a 6-story addition to its plant. The cost is estimated at approximately \$75,000.

J. W. Stevens has completed the construction of a cold storage plant in Burlington, Vt.

A modern warehouse, in which both cold and dry storage will be included, will be erected in the near future in Livingston, Mont., by the Ryan Fruit Co.

The plant of the Anheuser-Busch Ice & Cold Storage Co., New York City, has been purchased by the Borden Co.

Union Service Corporation, Newark, O., has purchased the Newark Ice & Cold Storage Co.

Dayton Refrigerating Co., Dayton, O., has been incorporated with a capital stock of 250 shares of no par value. Clarence Yount, S. L. Brown and Ruth L. Brown are the incorporators.

Plans for the enlargement and improvement of its cold storage plant at the foot of Davis st. were announced recently by the Atlantic Ice & Coal Co., Jacksonville, Fla. The cost of the improvements will be about \$75,000. The plant is expected to be ready for operation about February 1, 1931.

O. J. Weber Co. has been awarded a contract for furnishing and installing refrigerating and air conditioning equipment for pre-cooling and cold storage in the packinghouse now under construction for the Calvo Growers of California, Huntington Park, Calif.

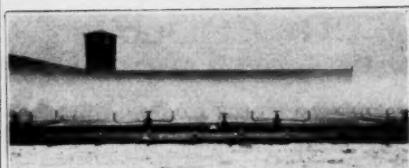
The Cooperative Packers of Canada, Barrie, Ont., are erecting a packing plant in which cold storage will be



HOW FREEZING AFFECTS FRUITS.

Laboratory tests to determine effect of quick-freezing on fresh fruits have been made by a Philadelphia expert.

Tests of fresh Georgia peaches frozen last summer show that the fruit has retained all of its flavor, nutritive values, mineral salts, oxidizing enzymes and other chemical constituents. Dr. Rhodes' findings are expected to prove of major importance in charting the rapid development of the frozen fruit industry.



BINKS SPRAY COOLING SYSTEMS

for the cooling of condenser and circulating water are finding a prominent place in the meat packing and allied industry. More than 500 installations have been made serving this industry.

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BINKS MANUFACTURING COMPANY
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installed. The estimated cost is \$1,000,000.

Plans for an addition to the plant of the Jagger Produce Co., Pueblo, Colo., including a cold storage department, have been prepared.

Plans for the location of a million dollar refrigerating plant in the inner harbor at Richmond, Calif., were revealed recently.

An addition is being built to the cold storage plant of the Farmers Produce Co., Comanche, Tex.

CORK INSULATION HANDBOOK.

The 1931 edition of United Cork's new insulation handbook has just been issued. This book represents the coordination of the experience acquired during more than 25 years of service to the refrigerating industry. The information is complete, accurate and based on advanced practice. It consists of technical data, construction methods, insulation details, blue print specifications and manufacturer's catalogue data. Anyone interested in insulation for low temperatures may get a copy without charge upon application to United Cork Companies, Lyndhurst, N. J.

COLD STORAGE DOOR DATA.

The Streater Products Corporation of Fairfield, Iowa, manufacturers of cold storage doors, have prepared an attractive new folder showing the principal items of their line and stressing the convenience of their location for mid-western users of cold storage doors. Specifications are included, with sizes of rough buck openings, for the convenience of those planning new construction or who want replacement doors for present openings. The folder is made in 8½x11 size for convenience in filing, with descriptive tab for quick reference. The Streater Products Corporation will mail a copy to any reader interested.

MEAT BOARD REVIEWS WORK.

Reviewing the half year of its work on behalf of meat, the National Live Stock and Meat Board outlined future plans at its semi-annual meeting held in Chicago, December 5.

The board is conducting a strenuous program of education and research on the subject of meat. In this work it not only has the full cooperation of the producers of live stock, the commission men, the packers and the retailers, but also of a number of outside agencies such as the U. S. Department of Agriculture, state colleges and universities, the railroads, editorial associations, women's organizations, public utilities corporations, and many others.

Present officers of the board are Charles D. Carey, Cheyenne, Wyo., chairman; Thomas E. Wilson, Chicago, vice-chairman; Everett C. Brown, Chicago, treasurer; and R. C. Pollock, Chicago, secretary and general manager.

MEAT INSPECTION CHANGES.

Changes in the federal meat inspection service are reported by the U. S. Bureau of Animal Industry as follows:

Meat inspection granted.—The Ray Provision Co., Washington, D. C.; Brighton Dressed Meat Co., Boston.

Meat inspection withdrawn.—Santa Maria Packing Corp., Los Angeles,

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Calif.; Rohe & Bros., New York City; Sausage Specialties, Inc., Newark, N. J.; Woolner Packing Co., Chicago, Ill.; Kent Brothers Corp., Boston, Mass.; Delaware Packing Co., Inc., South Kortright, N. Y.

Change in name.—The Filbert & Kuhlemann Co., Baltimore, Md., instead of the Filbert-Kuhlemann Co.; Union Butchers, Inc., Brooklyn, N. Y., instead of Hudson Packing Co.

PERISHABLE FREIGHT HEARING.

The subjects listed below will be given consideration by the National Perishable Freight Committee at a shippers' public hearing to be held at committee headquarters, room 308, Union Station Building, 516 West Jackson Blvd., Chicago, Ill., December 18, 1930, commencing at 10:00 a. m.

No. 2396—Removing ice from bunkers of cars.

No. 2412—Return transportation of messengers.

No. 2415—Cost of salt included in stated refrigeration charges in Section 2.

No. 2421—Allowance to shippers for furnishing ice to shipments delayed at loading station.

No. 2422—Protective service against cold on bananas.

No. 2423—Handling pineapples and coconuts.

No. 2428—Furnishing salt to shipments transported in brine tank cars.

No. 2431—California groupings.

No. 2432—Minimum charge for ice and salt.

No. 2439—Shipper's instructions on traffic handled under replenishing service.

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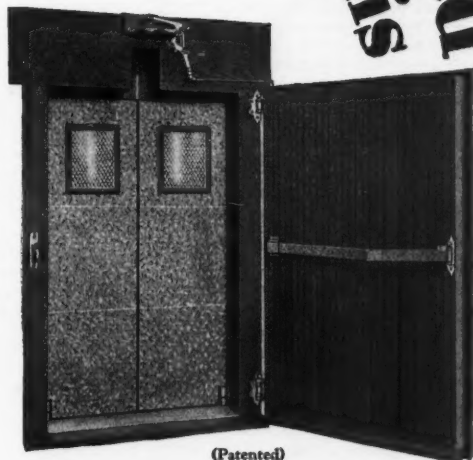
Mr. Prospect, as we have discussed door problems I have stressed the fact that every worthwhile cold storage door improvement for over forty years past has been put on the market by either the Jamison or Stevenson Companies. But the need for those improvements came from our study of your problems » » » Take the Stevenson "Door that Cannot Stand Open" as an example » » » You, and other users of cold storage, realized that workmen could leave any regular door wastefully open. The vestibule-air-lock doubled the door closing labor, used costly space and failed to solve the problem » » » The illustration shows the only way to be sure that the opening is always closed unless filled with passing goods or man. The batten doors can't stand open; from within they open the regular door when truck is pushed against them » » » So perfect in action that it has been adopted on busy doorways in all types of plants; and was "paid the compliment of imitation in all essential features". This door, infringements of which have been enjoined by the U. S. Court, is yours at a price so moderate that the first one you install will soon buy others for you by its savings in refrigeration, space and labor.



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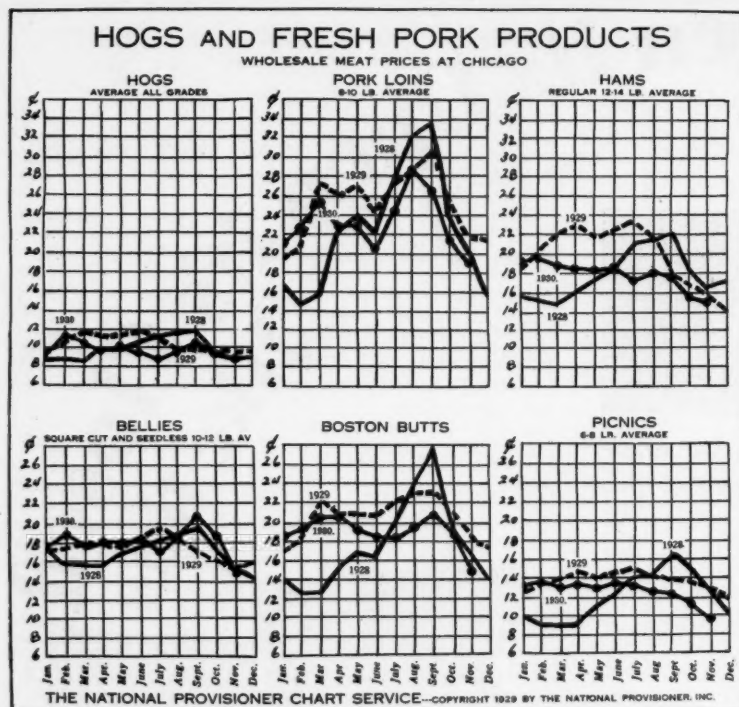
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"DOOR THAT CANNOT STAND OPEN"**

Combines a standard cold storage outer door with two cam-actuated, armored batten doors that keep themselves constantly closed except when traffic is actually passing through. Just as easy to operate from the outside as a single regular door. Easier from the inside because the batten doors themselves throw open the outer door. » » » Is replacing regular doors of all makes, on busy doorways in large and small plants. » » » Write for complete description. » » » Protected by patents No. 1,099,626 and 1,208,042—fully sustained by court decree March 4, 1930—copy of which will be sent on request.
NO INFRINGEMENTS WILL BE TOLERATED

**Jamison
& Stevenson
Cold Storage
Doors**





These charts in THE NATIONAL PROVISIONER MARKET SERVICE series show the trend of prices of fresh and cured pork products and live hogs at Chicago during the 11 months of 1930, compared with the similar period in 1929 and 1928.

Throughout much of the year the price of green and cured meats has been well under that of 1929 and of 1928, although price fluctuations from month to month during 1930 have been somewhat less marked than those of either of the previous years. At the close of November, prices of all products, with the exception of D. S. bellies and D. S. fat backs, were at or below those of a year ago. Owing to scarcity, the dry salt cuts are maintaining a higher price level this year.

Since the beginning of the winter packing season on November 1, hog prices have been about the same as those of 1928 but slightly lower than the 1929 figures. Hogs have been in somewhat smaller supply but are ample to meet the needs of curtailed buying. The quality is good and prices nominal.

Fresh Pork Cuts.

Pork Loins.—Pork loin prices continue their decline from the August peak, the general trend being parallel to that of one and two years ago. The price decline during the past three months has been sharp, and toward the middle of November pork loin prices at Chicago reached the lowest level in years. This was attributable to the warm weather and the plentiful supply. Buying was brisk at the decline, both for domestic and foreign consumption. An unusually active trade with the United Kingdom developed, involving upwards of 10,000 boxes. This, added to the direct sales made by many pack-

ers, removed the accumulation, and the market reacted sharply at the end of the month.

Hams.—Green ham prices have shown a seasonal downward trend during the past four months, the November average representing the low point of the year. The supply of the lighter weight hams was more liberal but not burdensome, while the heavy ham stocks were such as to greatly favor holders. In general, the ham market has been

rather quiet and trading in carlots insufficient to force prices to higher levels.

Bellies.—Green belly prices have shown a seasonal downward trend during the past three months, the November decline being slightly sharper than that of one and two years ago. The low prices have seemed to invite buying as quality is good, prices are reasonable and one thing that both large and small packers seem assured of is a practically normal outlet for bacon. This has kept the green belly market in good condition.

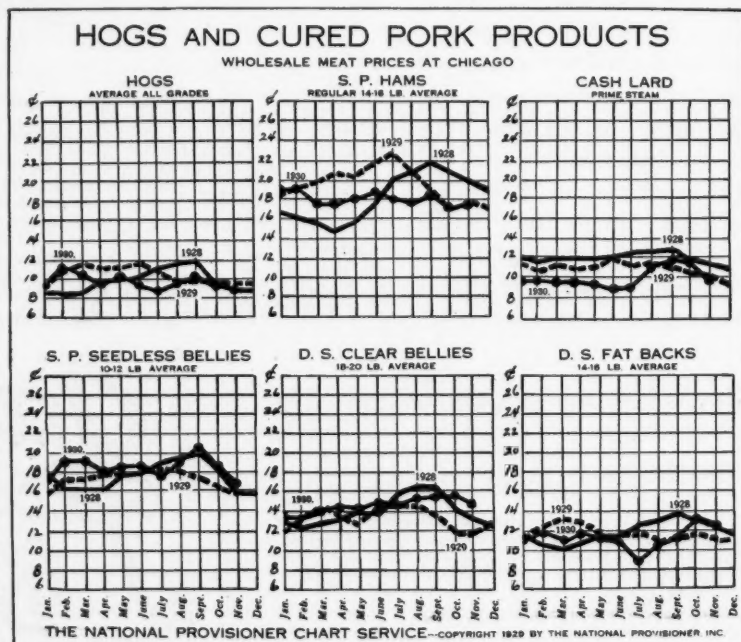
Boston Butts.—While the price drop on this product was sharp it was seasonal. In sympathy with loins the price moved downward, the trend being further accentuated by the lack of demand for the product in quantity lots. This had a demoralizing effect on the market for boneless butts.

Picnics.—This product was weak throughout the month due to the very limited outlet for the pickled product and the fact that the supply is more than ample to take care of buyers' requirements. Picnics have shown little price fluctuation throughout the calendar year, although during the past four months there has been a continued weakening in price. This was in part seasonal and followed the trends of the earlier years.

Cured Pork Products.

S. P. Hams.—Pickled hams have been in slow demand with offering plentiful. The price quotations have been largely nominal, there being little pressure on sales. Had sales been pressed there seems little doubt but that price levels would have gone lower. However, the light stocks on hand do not warrant any such situation. Heavy S. P. hams declined around 1c, but met with an active demand on the decline. The spot market was fairly good up to Thanksgiving week and good quantities were sold for December shipment. These sales combined with light put-down and

(Continued on page 44.)



Provision and Lard Markets

WEEKLY REVIEW

Market Steadier—Fair Shipping Demand—Stock Movement Fair—Hog Market Steadier—Export Movement Better.

The market has shown a better tone, and there has been an improvement in the lard market, possibly as the result of the very limited stocks at Chicago and the expectation of a decrease at other points.

The December 1 statement showed a total of lard on hand of only 6,644,000 lbs. This is one of the smallest stocks reported for a very long period. The stock of dry salted bellies was down 2,334,000 lbs., or practically 10,000,000 lbs. less than last year, with the aggregate of all meats of only 71,556,000 lbs. This, however, was 14,000,000 lbs. more than the preceding month, but 23,000,000 lbs. less than last year.

Deliveries on December lard on Monday were only 900,000 lbs. This was quite small in view of the persistent reports that preparations were being made for quite large deliveries. The December contract was very firm in price and has advanced with the reduction in stocks and the small delivery.

The hog market has been a little steadier. The average price for the week showed a small gain over the previous week, but the figures of 8.25c are rather disappointing. The average is 1.80c per lb. below the 5-year average. The price of cattle also improved for the week, with a gain of nearly \$1.00 per 100 lbs., but even with that gain, the average for the week was \$1.00 per 100 lbs. under the 5-year figure.

Livestock Slaughter Down.

The price of sheep and lambs continues the very disappointing factor in the livestock situation, with the sheep average last week only half of the 5-year average and lambs \$5.85 per 100 below the 5-year average.

The price position of sheep and lambs has made severe competition for other livestock products, in some cases. The U. S. Bureau of Agricultural Economics report of livestock slaughter and production of products for the 9 months ended September 30 showed a decrease in the slaughter of cattle and calves, an important decrease in the slaughter of hogs and a material increase in the slaughter of sheep and lamb.

Notwithstanding the apprehension of the possible marketing of immature stock, the average weight of cattle for September was 12.60 lbs. over last year, and 9 lbs. heavier than the 3-year average. The average weight of calves, however, was about 8 lbs. less than last year and 7 lbs. less than the average. The effect of the drought was a little more pronounced in hogs. The average weight in September was 230.38 lbs. against 238.34 lbs. last year and 237.26 lbs. for the 3-year average.

Export Volume Gains.

The export movement was a little better the past week, with a gain in meats and lard. However, the smaller

volume for the 11 months, lacking one week, this year compared with last year reflects the unsatisfactory demand conditions on the other side. The decrease in shipments of meats of all kinds has been 59,000,000 lbs. this year. There has been a decrease of 140,000,000 lbs. in the exports of lard.

In connection with this decrease the special report of the U. S. Bureau of Agriculture of Economics on foreign business is quite interesting. The report shows that the exports of bacon from Denmark this year have increased 67,000,000 lbs. over last year, while there has been a decrease in the American exports of bacon.

The British imports with the exception of 1927-28 have been the largest on record for the year ended September 30. The Danish exports of bacon for the same period have also been a record. This should explain the slowing up in the demand for the American products.

A factor in connection with exports of lard is the sharp competition abroad of the rather liberal supply and relatively low price of vegetable oils. This seems to be particularly true in the German market. There has been a decrease from January 1 to November 22 of 83,000,000 lbs. in the exports of

lard to Germany this year, the decrease being a larger percentage than the reduction to any other country.

PORK—A fairly good demand existed at New York, and the market ruled steady. Mess was quoted at \$32.50; family, \$34.50; fat backs, \$24.00 @29.00.

See page 45 for later markets.

LARD—Demand was moderate and more or less routine at New York. Prime western was quoted at \$10.80 @10.90; middle western, \$10.60 @10.70; city, 10½c; refined continent, 11c; South America, 11¼c; Brazil kegs, 12¼c; compound, carlots, 10¼c; less than car lots, 10½c. At Chicago, lard offerings were moderate and demand was fair. Regular lard in round lots was quoted at December price; loose lard, 22½c under December; leaf lard, 47½c under December.

BEEF—Demand was fairly good at New York, and the market ruled steady to firm. Mess was purely nominal. Packet was quoted at \$15.00 @16.00; family, \$18.00 @19.00; extra India mess, \$34.00 @36.00; No. 1 canned corned beef, \$3.25; No. 2, \$5.50; 6 lbs. South America, 16.75c; pickled tongues, \$70.00 @75.00 per barrel.

Hogs Show Moderate Cutting Losses

Hog receipts at the principal markets during the first four days of the week were considerably larger than those of a week ago because of the intervening holiday in that period. The receipts this week are well under those of one and two years ago.

So far this year receipts at the 11 principal markets are 2,008,000 less than those of a year ago.

At Chicago the receipts early in the week were the largest of the season and shipping orders were good.

Hogs being received are well finished and there is little indication of forced marketing. Hogs are cutting out well from a yield standpoint and in most cases the actual cutting loss on the basis of 100 lbs. live weight is not large. In the case of the heaviest average shown in the value yield below, the cutting loss is slightly over \$2 per head. This is accounted for in part by

the low price of some dry salt cuts in spite of their scarcity. The position of these cuts is strong, however, as the storage stocks are the lowest in years and few heavy hogs are being received to create an increase.

Accumulations so far in the winter packing season have not been heavy, and such stocks as have gone into freezers or cellars have carried satisfactory price levels with them.

The following value yields, worked out on the basis of live hog costs and product prices at Chicago as given in THE NATIONAL PROVISIONER DAILY MARKET SERVICE, show a cutting loss per head ranging from 92c in the case of the lightest average to \$2.04 for the heaviest. Each packer must substitute his own costs and credits and check periodically on the yields of the hogs he buys to be certain that his short form hog test is giving him an accurate picture of the way his hogs are cutting out.

	160 to 180 lbs.	180 to 220 lbs.	225 to 250 lbs.	275 to 300 lbs.
Regular hams	\$2.01	\$1.96	\$1.92	\$1.89
Picnics52	.49	.47	.44
Boston butts58	.59	.58	.58
Pork loins (blade in)	1.43	1.33	1.17	1.00
Bellies (light)	1.71	1.62	.83	.83
Bellies (heavy)61	1.20
Fat backs11	.11	.37	.36
Plates and jowls13	.15	.19	.23
Raw leaf18	.19	.20	.20
P. S. lard, rend. wt.	1.24	1.36	1.24	1.15
Spareribs11	.10	.10	.10
Trimnings17	.16	.16	.16
Rough feet03	.03	.03	.03
Tails02	.01	.01	.01
Neck bones04	.03	.03	.03
Total cutting value (per 100 lbs. live wt.)..	\$8.16	\$8.13	\$7.91	\$7.91
Total cutting yield	68.00%	68.00%	70.00%	71.00%
Crediting edible and inedible offal to the	above total cutting value and deducting from			
these the live cost of hogs plus all expenses,	the following results are shown:			
Loss per cwt.	\$.85	\$.48	\$.64	\$.87
Loss per hog93	.96	1.52	2.04

Stocks at 7 Markets

Seasonal increases took place during November in the storage stocks of all meats, with the exception of dry salt bellies. Stocks of this product in storage at the seven principal markets showed a decline of nearly 4,000,000 lbs. Lard stocks at these same markets showed a sharp decline during the month instead of an increase, and lard on hand at these points on December 1 was less than one-third a year ago.

The total of all meats in storage at the seven markets increased 20,000,000 lbs. during November but is still approximately 37,500,000 lbs. less than the stocks of a year ago. The entire increase was shown in pickle meats, dry salt stocks having registered an actual decline of over 2,000,000 lbs. Fat backs increased over a million pounds during the month, and are only slightly over a million pounds less than the fat back stocks of last December 1.

Pickled picnics showed only a slight increase during the month, but this is the only cut in larger supply than a year ago, the stocks on the first of the month being nearly 6,000,000 lbs. over those of last year.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on Nov. 30, 1930, with comparisons, as especially compiled by THE NATIONAL PROVISIONER:

	Nov. 30, 1930.	Oct. 31, 1930.	Nov. 30, 1929.
Total S. P. meats	126,282,728	108,250,727	138,000,011
Total D. S. meats	12,207,321	14,396,482	38,457,300
Total all meats	140,448,152	122,647,209	176,457,311
P. S. lard	6,108,485	12,300,770	28,067,705
Other lard	5,193,282	7,016,106	9,273,629
Total lard	11,301,767	19,316,885	37,341,334
S. P. regular hams	41,556,341	33,792,040	43,292,186
S. P. skinned hams	37,428,738	33,801,001	47,438,356
S. P. bellies	31,593,226	24,785,387	37,008,546
S. P. picnics	15,343,378	15,290,992	9,772,053
D. S. bellies	7,925,771	11,201,399	32,297,320
D. S. fat backs	3,809,521	1,755,806	5,141,876

CHICAGO PROVISION STOCKS.

Stocks of provisions in Chicago at the close of business on Nov. 30, 1930, with

comparisons, are reported by the Chicago Board of Trade as follows:

	Nov. 30, 1930.	Oct. 31, 1930.	Nov. 30, 1929.
Mess pork, new, made since Oct. 1, '30, bris.			1,003
Mess pork, made Oct. 1, '29 to Oct. 1, '30, bris.	95	100	
Other kinds of barreled pork, bris.	8,782	7,061	16,770
P. S. lard, made since Oct. 1, '30, lbs.	3,373,377	1,751,117	4,930,396
P. S. lard, made prev. to Oct. 1, 1930, lbs.	650,080	7,041,734	10,965,015
Other kinds of lard, lbs.	2,621,981	3,774,179	5,237,483
Short rib sides, made prev. to Oct. 1, 1930, lbs.			70,000
D. S. clear bellies, made since Oct. 1, 1930, lbs.	2,334,065	2,642,908	12,031,487
D. S. clear bellies, made prev. to Oct. 1, 1930, lbs.	40,500	1,631,929	6,209,043
D. S. rib bellies, made since Oct. 1, 1930, lbs.	437,093	489,456	288,615
D. S. rib bellies, made prev. to Oct. 1, 1930, lbs.	500	341,528	140,413
Extra short clear sides, made since Oct. 1, 1930, lbs.	14,018	22,606	10,517
Extra short clear sides, made prev. to Oct. 1, 1930, lbs.	3,000	22,405	100,803
Short clear sides, lbs.			23,707
Extra short rib sides, lbs.			15,612
D. S. short fat backs, lbs.	1,547,737	746,062	1,837,175
D. S. shoulders, lbs.		5,000	
S. P. hams, lbs.	21,344,330	14,396,502	23,067,786
S. P. hams, lbs., skinned	18,581,191	16,776,284	24,285,329
S. P. bellies, lbs.	12,080,200	8,394,321	14,844,480
S. P. Boston shoulders, lbs.	8,630,961	8,302,601	6,005,957
S. P. shoulders, lbs.	191,103	192,890	304,255
Other cuts of meats, lbs.	6,333,815	4,173,992	4,824,714
Total cut meats, lbs.	71,556,423	57,628,492	94,149,553

DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended Nov. 29, 1930, amounted to 7,046 metric tons, compared with 4,819 metric tons for the same week of last year.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended November 29, 1930, were as follows:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

	Week ended—				Jan. 1, 1930 to
	Nov. 29, 1930.	Nov. 30, 1929.	Nov. 22, 1930.	Nov. 29, 1930.	Nov. 30, 1929.
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Total	977	924	1,871	112,128	3
To Belgium				3	2,120
United Kingdom	950	823	1,743	89,545	
Other Europe				707	
Cuba	3	20	108	4,467	
Other countries	24	72	22	15,349	

BACON, INCLUDING CUMBERLANDS.

	Nov. 29, 1930.	Nov. 30, 1929.	Nov. 22, 1930.	Nov. 29, 1930.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	520	2,671	1,678	88,633
To Germany		86		4,234
United Kingdom	508	2,088	1,628	44,857
Other Europe		208	5	20,313
Cuba				12,582
Other countries	12	280	44	6,547

LARD.

	Nov. 29, 1930.	Nov. 30, 1929.	Nov. 22, 1930.	Nov. 29, 1930.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	6,791	10,528	9,212	587,891
To Germany	1,887	4,208	271	102,055
Netherlands	857		144	31,624
United Kingdom	3,137	3,384	7,427	221,496
Other Europe	207	1,186	374	58,711
Cuba		365	755	60,988
Other countries	278	995	573	113,027

PICKLED PORK.

	Nov. 29, 1930.	Nov. 30, 1929.	Nov. 22, 1930.	Nov. 29, 1930.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	86	265	575	28,369
To United Kingdom		3	409	4,621
Other Europe	4	5		1,375
Canada	70	217	58	6,727
Other countries	12	40	18	11,026

TOTAL EXPORTS BY PORTS.

Week ended Nov. 29, 1930.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	977	520	6,791	86
Boston	43	26	265	18
Detroit	687	369	842	
Port Huron	144	103	1,479	32
Key West	3		336	4
New Orleans	11	1	129	8
New York	89	28	3,472	4
Philadelphia			208	

DESTINATION OF EXPORTS.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.
Exported to:			
United Kingdom (Total)	950	508	
Liverpool		610	419
London		181	36
Manchester		1	19
Glasgow		78	28
Other United Kingdom	80		6

Exported to:

	Lard, M lbs.
Germany (Total)	1,887
Hamburg	1,887

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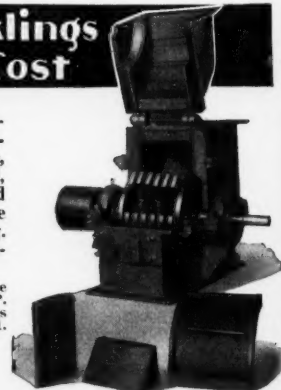


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Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—The tallow market in the East ruled rather quiet the past week, prices holding at the lows of the previous week. There was no particular volume of trade, although reports indicated, at times, that a moderate business was passing in extra New York on a basis of 4% c. f.o.b.

Offerings were steadily held, and business not being pressed. Consumers continued to mark time and displayed little interest in supplies for the rest of this year, although they showed some interest in tallow for delivery early next year.

Sentiment in the trade was mixed. Some argued tallow was too low at present levels, but supply and demand appears to be ruling the market. Consumers are fairly well stocked up for the immediate future and are still looked upon as having the upper hand.

At New York, special was quoted at 4% c; extra, f.o.b. 4% c; edible, nominally 6c.

At Chicago, the tallow market was rather quiet, but appeared to be in a steady position. Offerings of prime packer were light and consuming inquiry was moderate. At Chicago, edible was quoted at 6½ c; fancy, 5½ c; prime packer, 5% c; No. 1, 4% c; No. 2, 3% c.

There was no auction at London this week. At Liverpool, the market for Australian tallow was unchanged. Fine was quoted at 31s and good mixed at 26s 6d.

STEARINE—A moderate demand and limited offerings made for a firmer market in stearine in New York. Oleo was quoted at 8% @ 8% c. At Chicago, demand was rather quiet, and the market was steady. Oleo was quoted at 8c.

OLEO OIL—A quiet and steady market was the feature at New York the past week. Some business was said to have passed at the quoted levels. At New York, extra was quoted at 8% @ 8% c; medium 8% c; lower grades, 7% c. At Chicago, the market was rather quiet and about steady. Extra oleo was quoted at 8% c.

See page 45 for later markets.

LARD OIL—Demand was hand-to-mouth, but offerings were not pressing and prices were fairly steady. At New York, edible was quoted at 14c; extra winter, 10½ c; extra, 9% c; extra No. 1, 9% c; No. 1, 9c; No. 2, 8% c.

NEATSFOOT OIL—Consuming interest was quiet and limited to nearby needs, but the market ruled steady. At New York, pure was quoted at 13% c; extra, 9% c; No. 1, 9% c; cold test, 16% c.

GREASES—Operations in the grease market at New York were on a moderate scale the past week. Some nearby trade was passing, but the tone was easier, reflecting, to some extent, the recent developments in tallow and some increase in pressure of outside greases. Demand for choice white was fairly good, with that grade ruling steady. Consumers showed no disposition to take hold in a large way for the balance of this year, although show-

ing some interest in supplies for the early part of the New Year.

At New York, choice yellow and house were quoted at 4½ @ 4½ c; A white, 4½ @ 4½ c; B white, 4% @ 4% c; choice white, 5% @ 6c.

At Chicago, a strong market prevailed in choice white grease. Yellow greases were firm, with production light and demand rather good. At Chicago, brown was quoted at 3% @ 4c; yellow, 4 @ 4½ c; B white, 4% c; A white, 5% c; choice white, all hog, 5½ @ 5% c.

By-Products Markets

Chicago, December 4, 1930.

Blood.

Domestic blood is nominally \$3.00 @ 3.25. The market is easy.

Unit Ammonia.

Ground and unground.....\$2.75 @ 3.00

Digester Feed Tankage Materials.

Sellers are asking about \$3.25, but buyers' ideas are somewhat less. Offerings are not heavy, but trading is light.

Unit Ammonia.

Unground, 11½ to 12% ammonia.....\$2.75 @ 3.25 & 10c
Unground, 6 to 8% ammonia.....2.75 @ 3.25 & 10c
Liquid stick.....2.50 @ 2.75

Steam bone meal, special feeding, per ton.....@ 35.00

Packinghouse Feeds.

Product continues in fair demand. Prices are quoted on carload basis, f.o.b. producing plants.

Per Ton.

Digester tankage, meat meal.....\$ @ 55.00
Meat and bone scraps, 50%.....@ 55.00

Fertilizer Materials.

The market for fertilizer materials continues quiet and featureless. Producers are asking \$2.70 & 10c, f.o.b. Chicago.

Unit Ammonia.

High grd. ground, 10 @ 11% am. \$ 2.70 @ 2.80 & 10
Low grd. and ungr., 6-9% am. @ 2.40 & 10
Bone tankage, low grd., per ton 16.00 @ 18.00
Hoof meal.....2.50 @ 2.00

Cracklings.

The crackling market is unchanged. Demand continues quiet. Prices are nominally 65 @ 70c. Some sales reported at 67½ c.

Per Ton.

Hard pressed and exp. unground, per unit protein.....\$.05 @ .70
Soft prod. pork, ac. grease & quality 45.00 @ 50.00
Soft prod. beef, ac. grease & quality 40.00 @ 45.00

Bone Meals (Fertilizer Grades).

The bone meal market is showing little activity. Quotations are nominal.

Raw bone meal for feeding.....\$ @ 32.00
Steam ground, 3 & 50.....27.00 @ 28.00
Steam, unground, 3 & 50.....25.00 @ 26.00

Gelatine and Glue Stocks.

Little activity reported. Prices are mostly nominal.

Per Ton.

Kip stock.....\$28.00 @ 30.00
Calf stock.....42.00 @ 45.00
Hide trimmings.....28.00 @ 30.00
Horn pits.....25.00 @ 30.00
Cattle jaws, skulls and knuckles.....25.00 @ 28.00
Sinews, pizzles.....28.00 @ 30.00
Pig skin scraps and trim., per lb. 3 @ 3½

Horns, Bones and Hoofs.

Per Ton.

Horns, according to grade.....\$85.00 @ 100.00
Mfg. shin bones.....50.00 @ 70.00
Cattle hoofs.....25.00 @ 30.00
Junk bones.....17.00 @ 18.00
(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

Animal Hair.

The animal hair market is showing only seasonal activity.

Summer coll and field dried.....1½ @ 1½ c
Processed, black winter, per lb.....5½ @ 6c
Processed, grey, winter, per lb.....4 @ 5c
Cattle switches, each*.....1½ @ 2½ c

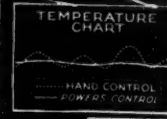
* According to count.

EASTERN FERTILIZER MARKETS.

(Special Letter to The National Provisioner.)

New York, Dec. 3, 1930.—A few cars of ground tankage were sold at \$3.25 and 10c f.o.b. New York, which is about the present asking price. Unground tankage of low grades sold at \$2.75 and 10c f.o.b. local points. Some of the better grades are being held at \$3.00 and 10c f.o.b. New York.

Ground dried blood sold at \$3.05 and



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THE KENTUCKY CHEMICAL MFG. CO., Inc.
COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings

Both Soft and Hard Pressed

\$3.10 f.o.b. cars New York, with more offered at these same prices. South American for December, January shipment is offered at \$3.35 per unit c.i.f. United States ports, with bids being asked for.

Bone meal, both steamed and raw, is lower in price as far as the foreign material is concerned, and is now about \$5.00 per ton under last year's price at this time.

Unground cracklings, 50/52 per cent, sold at 70c per unit of protein, f.o.b. New York, and more is being offered at this figure with buyer's views 67½c. The market is inclined to work lower rather than higher from present indications, although a change in weather might change the situation very quickly.

MARGARINE IN NORWAY.

Margarine factories in Norway totalled 39 in 1929, with a total production of 46,645 tons, according to the U. S. Department of Commerce.

This product is consumed by all classes, and per capita consumption, which is very high, is reported to have increased considerably during the last few years. Animal fats were chiefly employed in the production of this food, but now there is a greater demand for vegetable fat margarines. Margarine is sold directly by the producer to the retailer.

Competition has been very keen between the independent Norwegian factories and the Dutch combine Jurgens and Van Der Bergh (Margarine Unie). Recently, however, it was announced in the press that an agreement was reached in the margarine industry including Margarine Unie, but not the Norwegian cooperative factories on one hand and Unilever, Ltd., (British) and two Norwegian companies, De No Fa, producers of animal fat oils, and Lilleborg Fabrikker A/S, manufacturers of vegetable oils, soaps, et cetera, both controlled by Unilever, Ltd., on the other.

The most important feature of this agreement is the establishment of a joint stock company for the purpose of controlling, selling and distributing the entire production of the adhering members of the agreement.

It is reported that the main office will be in Oslo and that there will also be established five branch offices, one of which will be located in Stavanger.

Each adherent factory will be given a production quota in proportion to its production for the five-year period 1923-1927. No factory is permitted to purchase the quota of other factories in excess of 75 per cent of its own original quota. It is estimated that Jurgens' and Van Der Bergh's branch

factories (Margarine Unie) now manufacture about 20 per cent of the entire production of margarine in Norway, valued at approximately \$16,080,000 per annum.

The country will be divided into districts and the output of the factories will, as a rule, be sold within their districts under the brands most popular and in greatest demand. In the future factories will not be permitted to have their own brands or any sales organization, but will be engaged in producing activities only.

The duration of the agreement is 25 years, unless a 2 years' notice is given for its termination by two-thirds of the members after the expiration of 10, 15 or 20 years.

MARGARINE MATERIALS USED.

Oleomargarine produced and the materials used in its manufacture during October, 1930, with comparisons:

Ingredients of uncolored margarine:	Oct., 1930, Lbs.	Oct., 1929, Lbs.
Butter	127,277	295,321
Cocoanut oil	17,856,869	18,802,207
Corn oil	8,563	8,563
Cottonseed oil	2,369,723	2,834,965
Derivative of glycerine	18,607
Edible tallow	1,870
Egg yolk	50	400
Lecithin	1,470
Milk	8,719,262	9,805,039
Mustard oil	2,981	6,987
Neutral lard	1,034,883	1,873,094
Oleo oil	3,285,931	4,214,873
Oleo stearine	550,115	621,292
Oleo stock	90,515	96,045
Palm oil	43,551	116,279
Peanut oil	561,915	555,391
Salt	2,625,411	2,829,496
Sesame oil	17,747
Soda (benzoate of)	9,434	9,466
Soya bean oil	343,333
Total	37,673,637	42,062,725
Ingredients of colored margarine:		
Butter	3,771	5,240
Cocoanut oil	391,591	708,343
Color	1,479	2,607
Cottonseed oil	135,269	186,963
Derivative of glycerine	51
Lecithin	41
Milk	346,347	515,891
Neutral lard	133,705	291,706
Oleo oil	296,524	469,533
Oleo stearine	11,081	10,425
Oleo stock	1,748	6,748
Palm oil	7,775	9,100
Peanut oil	17,574	33,714
Salt	97,353	149,431
Sesame oil	3
Soda (benzoate of)	131	161
Soya bean oil	1,089
Total	1,445,842	2,299,262
Total ingredients for colored and uncolored	39,119,579	45,361,987

OCTOBER MARGARINE EXPORTS.

Exports of oleomargarine from the United States during October, 1930, were as follows, according to the U. S. Department of Agriculture: To Europe, 5,000 lbs.; Panama, 12,784 lbs.; Mexico, 900 lbs.; Dutch West Indies, 6,120 lbs.; other British West Indies, 16,615 lbs.; Virgin Islands of U. S., 10,815 lbs.; miscellaneous West Indies, 50 lbs. The total exports amounted to 52,284 lbs., compared with 127,820 lbs. in October, 1929.

OCT. MARGARINE PRODUCTION.

Actual figures for the production of margarine during Oct., 1930, with 1929 comparisons, are reported by manufacturers to the U. S. Bureau of Internal Revenue as follows:

	Oct., 1930, Lbs.	Oct., 1929, Lbs.
Uncolored	31,022,184	34,751,964
Colored	1,169,207	1,872,294
Total	32,191,391	36,624,258

SHORTENING AND OIL PRICES.

Prices of shortening and salad and cooking oils on Thursday, Dec. 4, 1930, based on sales made by member companies of the Shortening and Oil Division of the National Cottonseed Products Association, were as follows:

Shortening.	Per lb.
North and Northeast:	
Carlota, 26,000 lbs.	@10½
3,500 lbs. and up.	@10½
Less than 3,500 lbs.	@11
Southeast:	
3,500 lbs.	@10
Less than 3,500 lbs.	@10½
Southwest:	
Carlota, 26,000 lbs.	@10½
10,000 lbs. and up.	@10½
Less than 10,000 lbs.	@10½
Salad Oil.	
North and Northeast:	
Carlota, 26,000 lbs.	@10
5 bbls. and up.	@10½
1 to 4 bbls.	@10½
South:	
Carlota, 26,000 lbs.	@ 9½
Less than carlots.	@10

Cooking Oil—White.
½c per lb. less than salad oil.

Cooking Oil—Yellow.
½c per lb. less than salad oil.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Dec. 2, 1930.—Extra tallow, f.o.b. seller's plant, 4½c lbs.; Manila cocoanut oil, tanks coast, 5½c lb.; Manila cocoanut oil, tanks, New York, 5½c 5½c lb.; Cochin cocoanut oil, barrels, New York, 7½c 7½c lb.

P. S. Y. cottonseed oil, barrels, New York, 9½c 9½c lb.; crude corn oil, barrels, New York, 9c 9c lb.; olive oil foots, barrels, New York, 7½c 7½c lb.; 5 per cent yellow olive oil, barrels, New York, 85c 90c gal.

Crude soya bean oil, barrels, New York, 9½c 10c lb.; palm kernel oil, barrels, New York, 8½c 9c lb.; Niger palm oil, casks, New York, 5½c 6c lb.; Lagos palm oil, casks, New York, 6½c 6½c lb.; glycerine, soaplye, 6½c 7c lb.; glycerine, C. P., 13½c 14c lb.; glycerine, dynamite, 10½c lb.

RUSSIAN VEGETABLE OILS.

Small oil pressing plants in Russia totalled about 25,000 in 1926. During the past year some progress has been made in uniting these into larger units through collective farms and agricultural cooperatives and increasing their productivity, it is reported. At the present time there are about 740 large oil pressing plants, of which about 300 have been fitted with modern equipment.

The production of margarine has also begun in Russia. The first factory was placed in operation in Moscow on July 1, 1930. It has a daily output of 40 to 60 tons. Several additional factories are to be built in 1930-31, with a combined annual output of 72,000 tons.

VEGETABLE OIL DIVIDENDS.

Wesson Oil & Snowdrift Co. has declared a quarterly common stock dividend of 50c a share, payable January 1, 1931, to stock on record December 15, 1930. The South Texas Cotton Oil Co. declared a quarterly common stock dividend of 25c, payable December 1, 1930, to stock on record November 20, 1930.

The Blanton Company

ST. LOUIS
Refiners of

VEGETABLE OILS

Manufacturers of
SHORTENING
MARGARINE

Vegetable Oil Markets

WEEKLY REVIEW

Market Quiet—Undertone Steady—Crude Holding—Cash Trade Dull—Lard Rallied—November Consumption Awaited—Cotton Crop Gathered.

Cotton oil trading continued to mark time the past week pending developments. As a result, operations were again without feature, the market backing and filling over narrow limits and being easily influenced. Commission house trade was mixed, and professionals were on both sides. Although there was no particular selling pressure, the market eased for a time with lower outside markets and a slight setback in crude oil.

Commission house absorption was in evidence on moderate declines and scattered profit taking, with a lack of any hedging pressure whatsoever. This served to bring about recoveries from the breaks. All told, there were no vital changes in the situation within the market itself, and with little or no pressure of the new crop on the market, prices again gave a rather good account of themselves considering that sentiment in the main leaned against values.

After holding very steadily at 6½c in the Southeast and Valley, a fair amount of crude oil came out in both sections at 6¼c. That figure was bid but sellers were asking ¼c higher. In Texas, 6½ was bid, with no pressure whatsoever from that direction. Notwithstanding the crude developments, refiners were displaying little or no interest in the future market, and the fact that there was no selling pressure from that quarter not only served to discourage bearish operators but helped maintain a steady undertone.

Cash Trade Slow.

In some quarters there was a tendency to await the November consumption report, and some were anticipating a comparatively smaller figure than a year ago. This, apparently, was in line with the complaints of slower cash trade the past two weeks. During the last week, cash oil and compound demand continued quiet, but less

was heard of refiners cutting prices to get business.

At the same time, many well informed factors are anticipating a rather slow cash trade until after the turn of the year. At the same time there are some shrewd observers among the cash interests who are confident in their belief that distribution of cotton oil this season will not run far, if any, behind the previous season and who believe that consuming demand this season will take care of the season's crush.

The latter claim the refining loss is running greater than earlier in the season, and they expressed the belief that production will be effected in a rather important way by these greater refining losses. As a result of the latter, the November statistical figures are anxiously awaited so that the situation can be carefully analyzed.

The weather in the South the past week has been favorable, and picking of cotton still in the fields made fair

progress in the western part of the belt, and the crop has been largely gathered. However, some are looking for smaller ginning figures, comparatively, owing to recent climatic conditions. At the same time, even though it is late in the season, there is a rather wide spread between cotton crop estimates.

Lard Stocks Lower.

The private estimates released of late range from 14,697,000 bales high to 13,853,000 bales low. A final crop estimate by the Government greater than the high estimate would undoubtedly have a bearish influence, while a figure as low as the smaller estimate would unquestionably be construed as bullish. Private estimates on ginning to December 1 range from 12,758,000 to 12,829,000 bales, compared with 12,853,000 bales to December 1, last year. If the smaller crop figure is nearer correct, it would indicate that 93.3 per cent of the crop had been ginned.

The lard market recovered somewhat on lighter than expected December deliveries, as well as on a further decrease in the lard stocks the last half of November. Chicago lard supplies at the end of November, totaling 6,644,000 lbs., against 9,406,000 lbs. in mid-November, 12,567,000 lbs. at the beginning of November and 30,072,000 lbs. on December 1 last year.

The lard situation will continue to command attention in the immediate future as far as oil is concerned as will supply and demand. The probable oil supplies are pretty well defined, but the demand is questionable.

COTTONSEED OIL—Market transactions at New York:

Friday, November 28, 1930.

	Range		Closing	
	Sales.	High.	Low.	Bid. Asked.
Old				
Spot			740 a
Dec.			745 a 765
New				
Dec.			730 a 760
Jan.			743 a 758
Feb.			744 a 763
Mar.	3	765	763	763 a
Apr.			766 a 772
May			770 a 777
June			770 a 780
July			775 a 790

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Dec. 4, 1930.—Cotton oil markets have been exceedingly dull the past week. Crude is unchanged at 6¼c lb. in Texas and 6¼c lb. in the Valley. Bleachable is barely steady at 7¼c lb., loose New Orleans. Local estimates of November consumption average about 320,000 barrels. November seed receipts may prove disappointing on account of protracted rains.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Dec. 4, 1930.—Crude cottonseed oil sold in a small way this week at 6@6½c; forty-one per cent protein cottonseed meal, \$27.00; loose cottonseed hulls, \$7.50. All markets are very dull and quiet.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Dec. 4, 1930.—Prime cottonseed, f.o.b. cars north and east Texas, \$25.00; west Texas, \$23.00; prime cottonseed oil, 6@6½c; forty-three per cent meal, \$28.00; hulls, \$9.00; mill run lint, 1½@2¼c.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company
Chicago, Illinois

HAMMOND'S
Mistletoe
MARGARINE

Sales, including switches, Old NIL bbls., New 3 Contracts. Crude S. E. 6% Sales.

Saturday, November 29, 1930.

Old				
Spot	730 a	800		
Dec.	725 a			
New				
Dec.	725 a			
Jan.	730 a	755		
Feb.	735 a	755		
Mar.	23 756 745	753 a		
Apr.		755 a	765	
May	5 764 764	764 a		
June		765 a	780	
July		765 a	790	

Sales, including switches, Old NIL bbls., New 28 Contracts. Crude S. E. 6% @ 6%.

Monday, December 1, 1930.

Old				
Spot	735 a			
Dec.	745 a	765		
New				
Dec.	725 a			
Jan.	730 a	750		
Feb.	735 a	755		
Mar.	750 a	754		
Apr.	757 a	764		
May	2 764 764	763 a	765	
June		765 a	775	
July		770 a	782	

Sales, including switches, Old NIL bbls., New 2 Contracts. Crude S. E. 6% Nominal.

The Edward Flash Co.

17 State Street
NEW YORK CITY

Brokers Exclusively
ALL VEGETABLE OILS
In Barrels or Tanks
COTTON OIL FUTURES
On the New York Produce Exchange

The Procter & Gamble Co.
refiners of all grades of

COTTONSEED
OIL

PURITAN—Winter Pressed Salad Oil
BOREAS—Prime Winter Yellow
VENUS—Prime Summer White
STERLING—Prime Summer Yellow
WHITE CLOVER—Cooking Oil
MARIGOLD—Cooking Oil
JERSEY—Butter Oil

HARDENED COTTONSEED OIL—for Shortenings and Margarines
(58°-60° titre)

COCOANUT OIL
MOONSTAR—Cocoanut Oil
P & G SPECIAL—(harden) Cocoanut Oil

General Offices, Cincinnati, Ohio
Cable Address: "Procter"

Tuesday, December 2, 1930.

Old				
Spot	740 a			
Dec.	750 a	775		
New				
Dec.	740 a	768		
Jan.	740 a	760		
Feb.	750 a	765		
Mar.	760 a	765		
Apr.	768 a	775		
May	4 776 775	775 a	776	
June		770 a	790	
July		786 a	795	

Sales, including switches, Old NIL bbls., New 4 Contracts. Crude S. E. 6% Sales and Bid.

Wednesday, December 3, 1930.

Old				
Spot	730 a			
Dec.	100 751 751	751 a		
New				
Dec.	740 a	765		
Jan.	740 a	760		
Feb.	745 a	765		
Mar.	758 a	762		
April	767 a	775		
May	1 773 773	768 a	773	
June		765 a	790	
July		785 a	791	

Sales, including switches, Old 100 bbls., New 1 Contract. Crude S. E. 6% @ 6%.

Thursday, December 4, 1930.

Spot	740 a			
Dec. old.	750 a	765		
Dec. new.	735 a	765		
Jan.	740 a	755		
Mar.	762 762	762 a		
May		768 a	775	
July		785 a	790	

See page 45 for later markets.

COCOANUT OIL—The market at New York ruled quiet and steady, with hand-to-mouth trading reported. The larger factors were looking on. Offerings were not pressed and were held steadily, but with the inventory period at hand, consumers were displaying little interest other than in next year's supplies. At New York, tanks were quoted at 5½¢, while Pacific Coast tanks were quoted at 5½¢ @ 5½¢ according to position.

CORN OIL—The market was quiet and barely steady, with prices quoted 7 @ 7½¢ f.o.b. mills.

SOYA BEAN OIL—There was little or nothing new in this market, and prices were more or less nominal. Domestic crude at New York was quoted at 7½¢ and f.o.b. western mills at 7¢.

PALM OIL—A limited consuming demand and an almost complete lack of selling pressure from first hands continued to feature this market. As a result, conditions were quiet and about steady, although easiness in tallow was against the market. At New York, spot Sumatra tanks were quoted at 5½¢ @ 6¢; bulk, 5¼¢ @ 5½¢; spot Lagos, 5¼¢; shipment Lagos, 5¼¢; spot Nigre, 5½¢.

PALM KERNEL OIL—A quiet and steady market was noted in this quarter. Sellers maintained their ideas, while buyers appeared cautious. At New York, tanks were quoted at 5¼¢; bulk oil, 5½¢.

OLIVE OIL—There was nothing particularly new in this market. Demand ruled moderate, while selling pressure was limited. Spot foots

were quoted at 6½¢ @ 7¢; shipment foots, 6½¢ @ 6½¢.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Market nominal.
COTTONSEED OIL—Store stocks continue light, and the market continues steady. Store oil was quoted at ¼¢ over December; Southeast and Valley crude, 6¼¢ @ 6½¢; Texas, 6½¢ bid.

PORK AND LARD MARKETS.

(Continued from page 38.)

unusually light carry-over at the end of the summer season, lent considerable encouragement to holders.

Lard—Some of the strength which this product had been showing during the past few months was lost during November. There have been liquidating sales on the Board of Trade right along. These are believed by some to have influenced the price decline which was unlooked for due to light production, small stocks and broad domestic and export demand at the lower prices.

S. P. Bellies—The price of this product declined during the month, more rapidly than a year ago but at about the same rate as in 1928. There has been little trading in carlots but the outlet has continued good through smokehouse channels.

D. S. Clear Bellies—The price level of this product has been well above that of one and two years ago on account of its extreme scarcity. Some weakness was shown during November, attributed to weakness in the green belly market. The low prices there, combined with decreased buying in the South due to the close of the cotton picking season, had a depressing effect on the market for the cured product.

D. S. Fat Backs—The fat back market was easy and lower during November, but this product is in a closely sold-up situation. Much of the current trading is done on shipping age product, no offerings of straight cars of fully cured product being made during November. Pressure was principally on the lighter averages because these were in larger supply. The fat back market was further strengthened in past months through the consignment of many backs to the lard tank, thus yielding better returns than sales at the low prices at which backs were quoted in spite of their scarcity.

Hogs.

While hog receipts have been somewhat below those of 1929 and 1928 this year, they are slightly larger than in 1926 and 1927 and pork production has been ample to meet the needs of the consuming public throughout the period of slowed-up business activity. In the light of this situation, prices have held well and show no wide variations during the year from those of the earlier years. All grains continue to return considerably more money to the producer in the form of livestock than when sold as grain, so that in sections of corn crop shortage wheat is being fed extensively, resulting in an adequate supply of good hogs and better returns to the farmer than could be realized if the grain was sold.

HULL OIL MARKETS.

Hull, England, Dec. 3, 1930. — (By Cable)—Refined cottonseed oil, 25s; Egyptian crude cottonseed oil, 22s 6d.

The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Provisions were under pressure of liquidation and from packers, and with support limited the undertone was heavy the latter part of the week. Cash trade was fair, particularly in lard, and the hog run was comparatively moderate. Hog prices were rather steady.

Cottonseed Oil.

Cotton oil was quiet and steady due to a featureless trade. Light hedging was absorbed by commissionhouse shorts. Trade is quiet. Southeast Valley crude, 6½c sales; Texas, 6½c bid. Lard was weak, checking buying power in oil.

Quotations on cottonseed oil at New York Friday noon were: Old contract—Dec., \$7.45@7.59.

New contract.—Dec., \$7.36@7.65; Jan., \$7.45@7.55; Feb., \$7.50@7.65; March, \$7.59@7.61; Apr., \$7.66@7.71; May, \$7.69@7.72; June, \$7.70@7.82; July, \$7.81@7.85.

Tallow.

Tallow, extra, 4½c.

Stearine.

Stearine, oleo, 8½@8¾c.

FRIDAY'S GENERAL MARKETS.

New York, Dec. 4, 1930.—Lard, prime western, \$10.60@10.70; middle western, \$10.40@10.50; city, 10½c; refined continent, 10¾c; South American, 11½c; Brazil kegs, 12½c; compound, 9½@10c.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, Dec. 4, 1930.—General provision market steady but dull; hams, picnics and pure lard fair; square shoulders very poor.

Friday's prices were as follows: Hams, American cut, 92s; Liverpool shoulders, square, 74s; hams, long cut, 97s; picnics, 63s; short backs, 91s; bellies, clear, 92s; Canadian, none; Cumberlands, 74s; Wiltshires, none; spot lard, 56s.

EUROPEAN PROVISION CABLES.

The market at Hamburg showed little alteration during the week ended November 29, 1930, according to cabled advices to the U. S. Department of Commerce. Receipts of lard for the week were 295 metric tons. Arrivals of hogs at 20 of Germany's most important markets were 79,000, at a top Berlin price of 14.06c a pound, compared with 95,000, at 17.4c a pound, for the same week of last year.

The Rotterdam market was rather quiet. Refined lard was steady. Extra oleo oil and prime oleo oil markets were somewhat weaker. Prices were decreasing for extra oleo oil and prime oleo oil.

The market at Liverpool was rather quiet on steady tendencies.

The total of pigs bought in Ireland for bacon curing was 31,000 for the week, as compared with 30,000 for the corresponding week of last year.

The estimated slaughter of Danish hogs for the week ending November 28, 1930, was 133,000, as compared with 88,000, for the corresponding week of last year.

LIVERPOOL PROVISION STOCKS.

Stocks of provisions on hand at Liverpool on Dec. 1, 1930, with comparisons, as estimated by the Liverpool Provision Trade Association, were as follows:

	Dec. 1, 1930.	Nov. 1, 1930.	Dec. 1, 1929.
Bacon, lbs.	487,424	735,504	853,888
Hams, lbs.	453,440	373,296	868,336
Shoulders, lbs.	21,392	5,600	46,480
Lard, steam, tierces	886	201	671
Lard, refined, tons.	580	262	1,869

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Dec. 3, 1930, show exports from that country were as follows: To England, 99,177 quarters; to the Continent, 4,723 quarters.

Exports of the previous week were as follows: To England, 134,298 quarters; to the Continent, 18,424 quarters.

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Nov. 1 to Dec. 31, 1930, totaled 24,459,036 lbs.; tallow, none; greases, 2,292,000 lbs.; stearine, 28,400 lbs.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Dec. 4, 1930:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (1):				
Yearling (300-550 lbs.):				
Choice	\$20.00@22.50		\$20.00@22.50	
Good	17.00@20.00		17.50@20.00	
Medium	15.00@17.00			
STEERS (550-700 lbs.):				
Choice	18.00@21.00		19.00@21.50	21.00@22.00
Good	15.50@18.00		16.50@19.00	17.00@20.00
STEERS (700 lbs. up):				
Choice	17.00@18.50	18.00@19.00	18.50@20.50	20.00@21.00
Good	15.50@17.00	16.00@18.00	16.00@18.50	17.00@20.00
STEERS (500 lbs. up):				
Medium	13.00@16.00	13.50@16.00	12.50@16.00	14.00@16.00
Common	11.00@13.00	12.00@13.50	11.00@12.50	
COWS:				
Good	11.00@12.00	12.00@12.50	12.50@14.00	13.00@14.00
Medium	9.50@11.00	11.00@12.00	11.50@12.50	12.00@13.00
Common	8.50@9.50	10.00@11.00	10.00@11.50	10.50@12.00
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice	16.00@18.00	18.00@20.00	22.00@24.00	18.00@19.00
Good	15.00@16.00	16.00@18.00	20.00@22.00	16.00@18.00
Medium	14.00@16.00	14.00@16.00	18.00@19.00	14.00@16.00
Common	11.00@14.00	12.00@14.00	13.00@16.00	
CALF (2) (3):				
Choice		14.00@15.00	12.00@14.00	12.00@13.00
Good		12.00@14.00	11.00@12.00	11.00@12.00
Medium		9.00@10.00	10.00@12.00	10.00@11.00
Fresh Lamb and Mutton:				
LAMB (38 lbs. down):				
Choice	17.00@18.50	20.50@22.00	21.00@22.00	20.00@21.00
Good	16.00@17.50	19.50@21.00	19.00@21.00	19.00@20.00
Medium	14.00@16.00	18.00@19.50	18.00@19.00	16.00@19.00
Common	12.00@14.00	16.00@18.00	17.00@18.00	
LAMB (39-45 lbs.):				
Choice	17.00@18.50	20.50@22.00	21.00@22.00	20.00@21.00
Good	16.00@17.50	19.50@21.00	19.00@21.00	19.00@20.00
Medium	14.00@16.00	18.00@19.50	17.00@18.00	16.00@19.00
Common	12.00@14.00	16.00@18.00	16.00@17.00	
LAMB (46-55 lbs.):				
Choice	14.00@15.50	18.00@20.00	16.00@17.00	17.00@18.00
Good	12.50@14.50	17.00@19.00	16.00@17.00	16.00@17.00
MUTTON (Ewe) 70 lbs. down:				
Good	8.00@10.00	11.00@12.00	9.00@10.00	9.00@10.00
Medium	7.00@9.00	9.00@11.00	8.00@9.00	8.00@9.00
Common	5.00@7.00	8.00@9.00	6.00@8.00	7.00@8.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	15.50@19.00	21.00@22.00	22.00@24.00	20.00@22.00
10-12 lbs. av.	15.00@17.00	20.00@22.00	22.00@23.00	19.00@21.00
12-15 lbs. av.	15.00@17.00	20.50@22.00	20.00@21.00	19.00@20.00
16-22 lbs. av.	14.00@15.00	18.50@20.00	18.00@19.00	17.00@18.00
SHOULDERS, N. Y. Style, Skinned:				
8-12 lbs. av.	11.00@13.00		15.00@18.00	14.00@16.00
PICNICS:				
6-8 lbs. av.		14.00@15.00		13.00@14.00
BUTTS, Boston Style:				
4-8 lbs. av.	14.00@17.00		16.00@18.00	16.00@19.00
SPARE RIBS:				
Half Sheets	11.00@13.00			
TRIMMINGS:				
Regular	8.00@8.50			
Lean	12.00@15.00			

(1) Includes heifer yearlings 450 lbs. down at Chicago and New York. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

TRADE GLEANINGS

The Friar Point Cotton Oil Co., Friar Point, Miss., has been acquired by other interests and is now operated under the name of Coahoma Cotton Oil Co.

Max Goldring & Co., Los Angeles, Cal., plan to erect a one-story meat packing plant costing \$25,000 at Vernon.

The Lauderdale Cotton Oil Co., Meridian, Miss., has discontinued business.

The new \$100,000 packinghouse at Lewiston, Ida., now under construction, will be ready for operation shortly after the first of the year, according to a statement by W. H. Bristol, owner.

The name of the Granbury Cotton Oil Co., Granbury, Tex., has been changed to the Hood County Oil Mill Co.

The new \$300,000 warehouse of the Utah Poultry Producers' Cooperative Association, Salt Lake City, Utah, was recently damaged by fire to the extent of \$50,000.

The Brazos Valley Cotton Oil Co., Waco, Tex., has been leased by the South Texas Cotton Oil Co., and will be known as the Brazos Valley Oil Mills in future.

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., Dec. 4, 1930.

CATTLE—Compared with late last week: General market very satisfactory to sellers considering liberal receipts and week's mild decline following last week's sharp advance. Strictly good and choice medium weight and heavy steers closed fully steady with last week's high time, even medium heavies holding up well. Well finished yearlings, all weights, about 25c lower, general run light steers standing 25@40c lower; medium to good light mixed and heifer yearlings, 75c@1.50 down on glutted market; not much net change in \$5.00@6.00 beef cows and butcher heifers of value to sell at \$7.00 downward, with \$3.00@4.00 cutters 10@15c higher. Bulls are about steady, and vealers steady to 50c lower, light kinds showing decline. Week's extreme top, \$13.75, paid for yearlings; best medium weight steers \$13.50; numerous loads weighty bullocks, \$12.00@13.00; less desirable kinds, \$10.50@11.50. Proportion of well finished steers and yearlings was comparatively small.

HOGS—Early price declines have been fully recovered, and today's hog prices are about steady with last week's close. Increased supplies early in week precipitated a 15@25c break; reduced supplies and broad shipping demand were factors in late recovery. Week's top, \$8.65, paid early today for choice 140- to 180-lb. weights; bulk 220 to 300 lbs., \$8.35@8.50; 190 to 220 lbs., mostly \$8.40@8.55, few \$8.60; 130 to 170 lbs., mostly \$8.45@8.60; hogs, \$8.15@8.30 at low time of week; pigs, mostly \$8.15@8.50; packing sows, \$7.25@7.75 late, few to \$8.00.

SHEEP—Compared with last Friday: Fat lambs mostly 15@25c higher; sheep, around 25c lower. Shippers furnished dependable support on most

days this week, but the trade developed unevenness due to expanded receipts. Closing bulks: Good and choice native and fed western lambs, \$8.00@8.75, around 96-lb. offerings making \$8.40. Week's top, \$8.85, paid at close. Native bucks, \$7.00@7.75; throwouts, \$5.50@6.00; fat native ewes, \$3.00@3.50, few \$3.75; fed yearlings early in week, \$6.50@7.00.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Dec. 4, 1930.

CATTLE—Choice long fed steers and yearlings were in good demand all week, and prices held generally steady, but on short feds, particularly the lighter weights, demand was indifferent and prices worked lower, the decline for the week measuring mostly 25@50c. Heifers show a similar decline, while cows closed strong to mostly 25c higher. Bulls are around 25c higher, and vealers held steady. Yearlings and long yearlings sold up to \$13.50, and 1,206-lb. weights cashed at \$12.75. No choice weighty steers arrived.

HOGS—Increased receipts met with expanded demand, and the general undertone to the market on hogs has been stronger. Comparisons show values 10@25c higher, with light lights 25@40c up. Thursday's top reached \$8.20; bulk, 180- to 280-lb. weights, \$8.10@8.20; 140 to 180 lbs., \$7.85@8.15; packing sows, \$7.15@7.40; stags, \$6.25@6.75.

SHEEP—Unevenness featured the outlet for slaughter lambs. Monday's heavy runs resulted in a sharp decline, but since that time improvement developed, and comparisons showed values steady with a week ago. Matured sheep are strong to 10@15c higher. On Thursday bulk native and fed woolled lambs sold \$7.75@8.00; top, \$8.20; fed clipped lambs, \$7.85; good and choice slaughter ewes, \$3.25@3.75; top, \$3.80.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Dec. 4, 1930.

CATTLE—There was a fairly broad demand throughout the week for finished steers and yearlings, with strictly good and choice fed steers 25@50c higher, and comparable grades of yearlings on a steady to strong basis. Some strength also developed on short fed steers with weight, but light weight short fed steers and yearlings slumped 25@50c. Short fed heifers were fully 50c lower, while slaughter cows were mostly steady. Choice 1,016-lb. yearlings topped at \$13.60; choice 1,119-lb. steers, \$13.25; highly finished 1,418-lb. heaves, \$12.50. Bulk of short fed steers cashed from \$8.00@10.00, bulls ruled steady to strong, while vealers closed fully 50c higher, with a top of \$10.00.

HOGS—Considerable unevenness featured the trade, and after a weak to lower market the first two days, a sharp reaction took place and final values are 20@30c higher than last week. The late top reached \$8.30 on choice medium weights, while most of the 170 lbs. up ranged from \$8.15@8.30. Desirable 130- to 160-lb. averages went from \$7.75@8.10. Packing grades moved readily at the advance, with late sales from \$7.00@7.75.

SHEEP—A break of 35@50c on fat lambs Monday was partially recovered, and values show a decline of 25@35c, with best woolled kinds up to \$7.85 and choice clippers at \$7.75. Yearlings cleared at 25c higher prices for the week, with best offerings up to \$6.75. Fat ewes held steady at mostly \$3.75 and down. One load of choice ewes brought \$4.00.

ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Dec. 4, 1930.

CATTLE—An outstanding load of 1,419-lb. steers at \$13.00 and another of 1,498 lbs. at \$12.50 featured the week's trade. Otherwise, choice steers and yearlings, or even good quality offerings, were virtually lacking. Medium short feds, which predominated, finished 25@50c lower, with low grade mixed yearlings and heifers almost unsalable at the close, prices sharply lower. Beef cows were active throughout and mostly 50@75c higher; low grade cows and bulls steady; heavy calves and vealers, 25@50c higher; top vealers, \$9.50. Bulk of short fed steers and yearlings brought \$7.50@10.25; butcher heifers, \$6.50@9.00; beef cows, \$4.50@6.00; medium bulls, \$4.00@5.00.

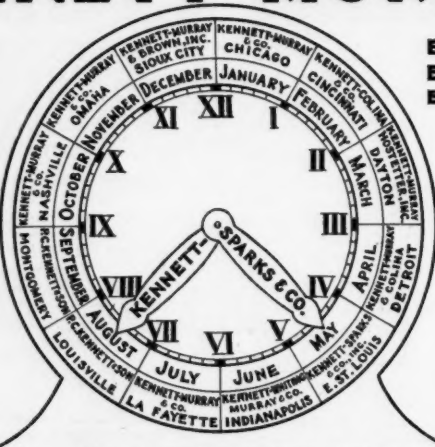
HOGS—Market very active, and prices advanced 35@50c since Thanksgiving in the face of the largest local run of the season. Greatest advance has been on light hogs and light light. Prices today ranged \$8.15@8.25 on bulk of desirable hogs of 180 lbs. and over, with top \$8.30; 140- to 180-lb. selections, largely \$8.00@8.15. Sows show little change; bulk \$6.75@7.25; occasional lots, up to \$7.50.

SHEEP—Receipts are still running considerably larger than a year ago, and the fat lamb market has backed up about 25c since a week earlier. Choice 89- to 92-lb. fed lambs were selling at a top of \$8.00 today; most native truck-in lambs, \$7.00@7.25; top, \$7.50. Six loads of Texas clipped lambs, \$7.60.

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ORGANIZED RESPONSIBILITY

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Dec. 4, 1930.

CATTLE—Compared with the close of last week: Desirable light and handy-weight steers steady; others, 25c, spots 50c lower; mixed yearlings and heifers, steady to 25c lower; cows and cutters, 25c@50c lower; low cutters, 25c lower; medium bulls, 25c higher; vealers \$1.25 lower. Bulk of steers scored \$7.25@10.50, with yearlings topping at \$13.50 and matured steers at \$10.50. Bulk of fat mixed yearlings and heifers landed \$9.25@11.00, best mixed kinds bringing \$12.50; top heifers, \$11.50. Most cows registered \$4.25@5.00; top, \$6.50; low cutters, \$2.50@3.00. The period closed with top medium bulls, \$5.25; best vealers, \$12.50.

HOGS—Swine trade carried a strong undertone following lower deals at the opening of the week and finished 15c@25c higher for the week; pigs, 25c@50c up. Top price Thursday was \$8.60, with bulk 140 to 260 lbs., \$8.50@8.60; sows, \$7.25@7.50.

SHEEP—Fat lambs held about steady most of the period under review, with bulk to packers late at \$7.75@8.00; top to city butchers, \$8.25. Common throw-outs cleared at \$5.00@5.50; fat ewes, \$2.50@3.50.

ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Dec. 3, 1930.

CATTLE—Under sharply increased supplies at all points, most classes of slaughter stock broke 25 to instances 50c here this week. Inbetween steers and comparable fat cows showed the maximum decline in line with outside conditions. Choice quality mixed yearlings, but lacking somewhat as to finish, reached \$12.25, while most of the steer and yearling crop, made up of warmed-up and shortfeds sold over a price range of \$7.50@10.00. Beef cows centered largely at \$4.00@5.50; fed offerings to \$6.50; butcher heifers selling mainly from \$5.50@7.50; some few fed yearlings to \$10.50@11.00. Low cutters and cutters turned at \$2.75@3.75; bulls, from \$4.50@5.25; vealers, \$8.50@11.00.

HOGS—The hog market for the past week ruled 10c@15c higher, with bulk of the good and choice lights and butchers scaling from around 170 to 260 lbs. or better selling at \$8.00, while packing sows bulked at \$7.00@7.25.

Light lights cleared at \$7.85 to mostly \$8.00, with pigs largely at \$8.00.

SHEEP—The lamb market for the period ruled 20c or more under heavier receipts. Most of the better ewe and wether lambs cleared at \$7.75@8.00, with best fed lambs at \$8.10@8.25. Fat slaughter ewes sold at \$3.00@3.50; fed yearlings, \$6.00@6.75; range feeding lambs, \$6.25@6.75.

SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Dec. 4, 1930.

CATTLE—Most beef steers and yearlings showed partial recovery from Monday's 25c@50c losses, although plain light yearlings continued draggy. Choice yearlings topped at \$13.35, heavy beefs sold up to \$12.75, desirable grain feds bulked at \$10.25@11.75, and most short feds cleared at \$8.25@9.50. Fat she stock averaged steady, short fed heifers brought \$7.25@8.50 mainly. A few better kinds reached \$11.50, and beef cows bulked at \$4.00@5.25. Bulls finished strong to 25c higher, and most medium grades cashed at \$4.25@4.75. Choice vealers continued at \$9.50.

HOGS—Compared with a week ago, values ruled steady to 15c higher. The top was \$8.20, and the bulk of 160- to 325-lb. weights brought \$8.00@8.20, with light lights principally \$7.75@8.00. Packing sows earned \$7.00@7.50.

SHEEP—A late rally brought most fat lamb prices within 25c of a week ago, bulk selling \$7.75 to largely \$8.00, shippers paying \$8.15 and \$8.25 for choice kinds. Slaughter ewes sold steady from \$3.75 down, and a few light yearling wethers brought \$6.00.

CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Dec. 4, 1930.

The following report covers 22 concentration points and 5 packing plants in Iowa and Minnesota. Compared with last Wednesday: Hog prices are mostly 25c@35c higher; light lights and pigs are scarce and up more in some sections; packing sows, 15c@25c higher. Buyers are aggressive at most country stations. Bulk receipts Thursday comprised better grades 190- to 240-lb. weights at \$7.75@8.00, few \$8.10; packing sows, largely \$6.90@7.40; few, \$7.50.

THE WEEK IN HOG FUTURES.

Transactions in the hog future market are reported by the Chicago Live-stock Exchange for the week ended Dec. 5, 1930, with totals from the opening of future trading on March 1, 1930, to date, as follows:

	Week ended Dec. 5.	Total to Dec. 5.
Pounds sold	214,500	17,019,000
Hogs sold	930	77,220
Contracts sold		1,085
Hogs delivered	656	14,504
Pounds delivered	135,410	3,340,390
Av. wt. hogs delivered		290

Daily closing quotations for the week ended December 5, 1930, were as follows:

SATURDAY, NOVEMBER 29, 1930.

Light.* Med. Heavy. even.
NO TRANSACTIONS.

MONDAY, DECEMBER 1, 1930.

Dec.	\$ 8.00
Mar.	\$ 9.00

TUESDAY, DECEMBER 2, 1930.

Dec.	\$ 8.15	\$ 8.15
Mar.	8.90

WEDNESDAY, DECEMBER 3, 1930.

Mar.	\$ 9.00
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THURSDAY, DECEMBER 4, 1930.

Dec.	\$ 8.25
Jan.	\$ 8.65

FRIDAY, DECEMBER 5, 1930.

Dec.	\$ 8.25
Mar.	\$ 9.15

*Light hogs—not less than 170 lbs., nor more than 210 lbs. Medium hogs—not less than 210 lbs., nor more than 260 lbs. Heavy hogs—not less than 260 lbs., nor more than 310 lbs. Uneven weight hogs—averaging not less than 200 lbs., nor more than 280 lbs.; excludes hogs weighing under 160 lbs., or more than 330 lbs. Carlot—16,000 lbs., with a variation not in excess of 1,500 lbs.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Nov. 29, 1930, were as follows:

	Cattle.	Hogs.	Sheep.
At 20 markets:			
Week ended Nov. 29.....	172,000	485,000	316,000
Previous week	214,000	658,000	305,000
1929	217,000	674,000	240,000
1928	190,000	569,000	237,000
1927	208,000	737,000	321,000
1926	279,000	572,000	244,000
At 11 markets:		Hogs.	
Week ended Nov. 29.....		448,000	
Previous week		533,000	
1929		503,000	
1928		491,000	
1927		672,000	
1926		502,000	
At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Nov. 29.....	128,000	364,000	212,000
Previous week	145,000	494,000	190,000
1929	157,000	502,000	178,000
1928	135,000	387,000	170,000
1927	201,000	554,000	217,000
1926	210,000	440,000	178,000

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, November 29, 1930, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.....	5,787	466	17,192
Swift & Co.....	4,328	1,462	21,700
Morris & Co.....	1,441	7,917
Wilson & Co.....	3,265	1,901	8,900
Anglo-Amer. Prov. Co.....	1,279
G. H. Hammond Co.....	1,452	529
Libby, McNeill & Libby.....	324
Brennan Packing Co., 5,000 hogs; Independent Packing Co., 266 hogs; Boyd, Lunham & Co., 362 hogs; Hygrade Food Products Corp., 4,207 hogs; Agar Packing Co., 4,413 hogs; others, 36,702 hogs. Total:	Cattle, 17,816; calves, 3,378; hogs, 55,288; sheep, 55,700.		

KANSAS CITY.

	Cattle.	Hogs.	Sheep.
Armour and Co.....	3,084	1,351	1,814
Cudahy Pkg. Co.....	2,885	2,071	2,346
Powder Straub Co.....	279		
Morris & Co.....	2,208	2,345	2,387
Swift & Co.....	3,775	5,136	3,939
Wilson & Co.....	3,161	2,527	3,538
Others.....	890	420	50
Total.....	18,351	12,950	14,074

OMAHA.

	Cattle and calves.	Hogs.	Sheep.
Armour and Co.....	3,172	6,786	8,557
Cudahy Pkg. Co.....	2,712	7,948	7,506
Dold Pkg. Co.....	836
Morris & Co.....	1,829	1	5,838
Swift & Co.....	2,987	4,655	10,248
Eagle Pkg. Co.....	15
Geo. Hoffman & Co.....	15
Mayerovich & Vail.....	15
Omaha Pkg. Co.....	60
J. Rife Pkg. Co.....
So. Omaha Pkg. Co.....	28
Lincoln Pkg. Co.....	143
Morrell Pkg. Co.....	22
Nagle Pkg. Co.....
J. Roth & Sons.....	10
Sinclair Pkg. Co.....	152
Wilson & Co.....	133
Others.....	20,217
Total.....	11,352	43,770	30,148

ST. LOUIS.

Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.....	1,547	278	1,115
Swift & Co.....	1,742	1,003	3,734
Morris & Co.....	674	264	819
East Side Pkg. Co.....	12	4,033	85
American Pkg. Co.....	337	20	2,195
Hell Pkg. Co.....	1,234
Krey Pkg. Co.....	272	176	1,789
Steloff Pkg. Co.....	1,530
Others.....	2,875	463	14,790
Total.....	8,021	2,275	30,220
Not including 2,400 cattle, 780 calves, 29,550 hogs and 1,295 sheep bought direct.			

ST. JOSEPH.

Cattle.	Calves.	Hogs.	Sheep.
Swift and Co.....	2,132	598	9,555
Armour and Co.....	1,370	250	3,874
Morris & Co.....	1,363	247	5,352
Others.....	2,118	498	10,303
Total.....	6,983	1,593	28,804

SIOUX CITY.

Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.....	1,793	173	6,405
Armour and Co.....	2,432	201	4,173
Swift & Co.....	1,062	156	4,736
Smith Bros.....	71
Others.....	1,756	82	12,007
Total.....	7,043	612	26,272

OKLAHOMA CITY.

Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.....	800	562	1,410
Wilson & Co.....	800	613	1,887
Others.....	128	26	652
Total.....	1,866	1,200	3,449
Not including 97 cattle bought direct.			641

WICHITA.

Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.....	718	466	2,899
Jacob Dold Co.....	408	24	1,867
Wichita D. B. Co.....	11
Dunn-Ostertag.....	61
Keefe Le Sturgeon.....	11
Fred W. Dold.....	78	359
Total.....	1,347	490	4,925
Not including 2,659 hogs bought direct.			1,883

ST. PAUL.

Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.....	2,064	2,867	11,868
Cudahy Pkg. Co.....	374	872
Swift & Co.....	3,132	4,887	16,677
United Pkg. Co.....	1,069	75	1,501
Others.....	956	182	19,168
Total.....	7,585	8,383	47,713

DENVER.

Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.....	654	242	1,604
Armour and Co.....	1,083	125	1,750
Blaney-Murphy Co.....	836	48	1,916
Others.....	1,315	88	1,782
Total.....	3,918	503	7,062

MILWAUKEE.

Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.....	1,047	4,619	8,397
Swift & Co., Balt.....	172	1,536
U. D. B. Co., N. Y.....	16
The Layton Co.....	1,174
R. Gunz & Co.....	158	36	115
Armour & Co., Mil.....	575	2,327
Armour & Co., Chi.....	77
N.Y.B.D.M.Co., N.Y.....	10
Others.....	307	278	128
Total.....	2,760	7,260	9,986

INDIANAPOLIS.

Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.....	1,005	340	18,209
Armour and Co.....	339	51	1,387
Indianapolis Abt. Co.....	1,084	17	884
Hilgemier Bros.....	5	1,249
Brown Bros.....	153	11	72
Schussler Pkg. Co.....	275
Riverview Pkg. Co.....	134	6	277
Meier Pkg. Co.....	14	7
Maas-Hartman Co.....	14	7
Art Wabnitz.....	7	28	51
Indiana Prov. Co.....	39	6	217
Hoeller Abt. Co.....	24
Shippers.....	1,036	1,282	17,617
Others.....	307	88	274
Total.....	4,147	1,844	40,531

CINCINNATI.

Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons.....	70	2	203
John Hilberg & Son.....	208	93	70
Gus. Juengling.....	237	166	6,889
E. Kahn's Sons Co.....	200	55	2,486
Kroger G. & B. Co.....	2	244
Lohrey Pkg. Co.....	132	31
W. G. Behn's Sons.....	8	996
A. Sander Pkg. Co.....	231	154	122
J. Schlachter's Sons.....	7	8,832
J. & F. Schroth Co.....	146	219	99
John F. Stegner.....	6	880
J. Vogel & Son.....	611	227	2,602
Ideal Pkg. Co.....	4,258	140
Shippers.....	2,878	930	22,259
Total.....	2,878	930	22,259
Not including 1,007 cattle, 5,332 hogs and 543 sheep bought direct.			1,779

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended November 29, 1930, with comparisons:

CATTLE.

	Week ended Nov. 29.	Prev. week.	Cor. week.
Chicago.....	17,816	15,170	26,617
Kansas City.....	18,351	13,242	13,657
Omaha (incl. calves).....	11,352	13,579	13,917
St. Louis.....	8,021	8,947	9,524
St. Joseph.....	6,983	6,918	9,281
St. Paul.....	7,043	6,902	7,383
Sioux City.....	1,866	2,385	2,236
Wichita.....	1,347	1,420	1,740
Denver.....	3,918	3,336	2,711
St. Paul.....	7,585	9,047	7,311
Milwaukee.....	2,760	3,115	2,484
Indianapolis.....	4,147	4,536	3,917
Cincinnati.....	2,878	1,930	4,369
Total.....	92,706	90,527	105,119

HOGS.

	Week ended Nov. 29.	Prev. week.	Cor. week.
Chicago.....	55,288	53,688	77,284
Kansas City.....	18,950	18,091	27,229
Omaha.....	43,770	46,276	52,610
St. Louis.....	30,220	42,932	28,156
St. Joseph.....	28,804	32,185	33,969
St. Paul.....	28,972	31,790	27,369
Sioux City.....	3,449	4,503	4,389
Wichita.....	4,925	6,014	5,623
Denver.....	7,062	2,553	8,046
St. Paul.....	47,713	74,537	78,158
Milwaukee.....	9,986	17,382	11,076
Indianapolis.....	40,531	53,604	46,606
Cincinnati.....	22,259	20,854	22,361
Total.....	333,219	434,448	423,549

SHEEP.

	Week ended Nov. 29.	Prev. week.	Cor. week.
Chicago.....	55,700	34,185	34,782
Kansas City.....	14,744	18,091	11,695
Omaha.....	30,148	17,334	23,151
St. Louis.....	7,514	5,413	6,085
St. Joseph.....	18,655	18,496	17,987
St. Paul.....	23,215	19,772	15,347
Sioux City.....	241	772	466
Wichita.....	1,383	686	758
Denver.....	4,731	5,370	2,339
St. Paul.....	22,526	27,658	15,111
Milwaukee.....	1,940	1,738	1,568
Indianapolis.....	7,932	8,145	3,635
Cincinnati.....	1,779	2,050	2,067
Total.....	190,267	150,041	137,293

U. S. INSPECTED HOG KILL.

Hogs slaughtered under federal inspection at nine centers during the week ended Friday, Nov. 28, 1930:

	Week ended Nov. 28.	Prev. week.	Cor. week.
Chicago.....	136,531	192,554	163,682
Kansas City, Kan.....	34,520	42,065	61,414
Omaha.....	25,528	34,136	37,587
*East St. Louis.....	48,565	54,437	51,120
Sioux City.....	16,583	22,015	19,432
St. Paul.....	46,588	77,784	84,281
St. Joseph, Mo.....	21,400	20,722	30,096
Indianapolis.....	28,158	43,147	30,018
New York and J. C.....	20,469	30,527	37,005

*Includes St. Louis, Mo.

NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended November 29, 1930, were as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City.....	3,306	6,507	3,018	29,421
Central Union.....	2,879	1,015	20,775
New York.....	653	3,260	16,201	16,350
Total.....	6,841	10,872	19,219	66,546
Previous week.....	6,748	10,908	19,590	52,259
Two weeks ago.....	7,835	11,938	22,526	73,245

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RECEIPTS AT CENTERS

SATURDAY, NOVEMBER 29, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	200	7,000	2,500
Kansas City	150	1,200	250
Omaha	400	5,000	300
St. Louis	150	2,500	100
St. Joseph	100	5,000	1,000
Sioux City	200	4,000	1,500
St. Paul	500	2,000	1,500
Oklahoma City	100	300	300
Fort Worth	150	100	100
Milwaukee	200	200	200
Denver	335	220	550
Louisville	200	200	200
Wichita	200	800	100
Indianapolis	100	6,000	500
Pittsburgh	200	800	800
Cincinnati	200	2,300	200
Buffalo	200	800	300
Cleveland	200	600	1,300
Nashville	200	800	200

MONDAY, DECEMBER 1, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	27,000	63,000	35,000
Kansas City	21,000	10,000	7,000
Omaha	8,000	15,000	18,000
St. Louis	6,500	14,000	1,000
St. Joseph	2,800	4,500	3,000
Sioux City	7,000	10,500	9,000
St. Paul	5,700	22,000	20,000
Oklahoma City	800	800	200
Fort Worth	5,000	900	2,500
Milwaukee	400	1,000	100
Denver	13,400	4,800	11,900
Louisville	500	200	200
Wichita	3,000	2,200	300
Indianapolis	1,000	10,000	500
Pittsburgh	800	5,000	4,000
Cincinnati	1,000	5,300	9,000
Buffalo	2,200	8,800	9,700
Cleveland	1,000	4,200	8,700
Nashville	300	300	300

TUESDAY, DECEMBER 2, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	9,000	44,000	9,000
Kansas City	7,000	7,000	5,000
Omaha	7,000	10,000	7,000
St. Louis	4,500	16,500	1,800
St. Joseph	2,000	6,500	5,000
Sioux City	2,700	8,500	5,000
St. Paul	1,800	9,500	2,200
Oklahoma City	1,000	1,000	300
Fort Worth	2,000	700	600
Milwaukee	600	3,000	300
Denver	2,800	1,600	5,300
Louisville	200	200	300
Wichita	600	2,100	200
Indianapolis	17,000	10,000	3,500
Pittsburgh	700	700	800
Cincinnati	700	2,800	500
Buffalo	200	1,400	800
Cleveland	300	1,900	1,800
Nashville	300	300	300

WEDNESDAY, DECEMBER 3, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	12,000	25,000	23,000
Kansas City	5,500	7,000	6,000
Omaha	5,000	9,500	12,000
St. Louis	3,000	10,000	1,500
St. Joseph	1,800	6,500	2,000
Sioux City	2,700	7,500	7,500
St. Paul	2,000	16,000	4,000
Oklahoma City	1,200	1,000	200
Fort Worth	4,000	500	1,500
Milwaukee	500	2,500	200
Denver	2,400	1,300	4,800
Louisville	100	300	100
Wichita	100	1,900	200
Indianapolis	1,200	7,500	3,000
Pittsburgh	100	2,200	1,500
Cincinnati	400	2,800	1,000
Buffalo	200	1,700	600
Cleveland	400	1,600	1,500
Nashville	200	100	100

THURSDAY, DECEMBER 4, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	6,000	31,000	12,000
Kansas City	3,000	8,500	5,000
Omaha	2,500	13,000	8,000
St. Louis	2,000	12,500	1,000
St. Joseph	1,700	7,000	3,500
Sioux City	2,500	9,000	1,000
St. Paul	2,300	13,000	5,500
Oklahoma City	500	800	500
Fort Worth	2,400	500	1,000
Milwaukee	1,000	2,500	300
Denver	1,000	2,400	1,900
Louisville	100	300	200
Wichita	400	1,800	200
Indianapolis	1,100	7,000	1,000
Pittsburgh	200	2,500	1,300
Cincinnati	800	3,500	400
Buffalo	300	2,500	500
Cleveland	400	2,700	2,400
Nashville	200	200	200

FRIDAY, DECEMBER 5, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	2,000	30,000	11,000
Kansas City	1,200	6,000	1,500
Omaha	1,000	12,500	7,000
St. Louis	800	14,500	700
St. Joseph	600	4,000	8,000
Sioux City	1,500	9,500	4,000
St. Paul	2,200	1,700	4,500
Oklahoma City	600	700	100
Fort Worth	1,200	800	100
Milwaukee	300	1,200	100
Denver	800	600	4,300

Wichita	300	1,400	100
Indianapolis	500	13,000	2,000
Pittsburgh	500	3,500	1,600
Cincinnati	500	4,800	500
Buffalo	200	3,700	3,900
Cleveland	300	1,100	2,000

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

	Receipts.	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 24	11,170	1,880	49,674	23,764	
Tues., Nov. 25	11,031	2,006	33,529	15,052	
Wed., Nov. 26	12,806	1,727	20,160	13,333	
Thurs., Nov. 27	Holiday				
Fri., Nov. 28	7,233	1,000	37,696	29,430	
Sat., Nov. 29	800	200	8,000	3,000	

Total this week, 43,100 6,813 149,059 84,579
 Previous week, 36,505 8,708 209,358 63,459
 Year ago, 9,237 139,846 61,581
 Two years ago, 46,182 10,067 128,895 90,950

Total receipts for month and year to Nov. 29, with comparisons:
 —November— —Year—
 1930. 1929. 1930. 1929.

	Cattle.	Calves.	Hogs.	Sheep.
Nov. 24	160,412	208,708	2,031,600	2,193,722
Nov. 25	32,814	41,492	514,435	628,200
Nov. 26	757,623	768,944	6,986,577	7,297,439
Nov. 27	314,951	269,045	3,946,111	3,473,452

	Cattle.	Calves.	Hogs.	Sheep.
Nov. 24	3,679		6,287	6,725
Nov. 25	3,831		7,665	3,674
Nov. 26	5,459		144	7,705
Nov. 27	Holiday			
Nov. 28	2,014		43	9,815
Nov. 29	104		1,500	1,000

Total this week, 13,583 450 33,132 23,203
 Previous week, 14,008 494 27,681 23,598
 Year ago, 15,790 927 31,338 22,500
 Two years ago, 13,216 574 19,937 15,185

WEEKLY AVERAGE PRICE OF LIVE STOCK.
 Cattle. Hogs. Sheep. Lambs.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Nov. 29	\$11.10	\$ 8.25	\$ 3.10	\$ 7.85
Previous week	10.25	8.15	3.10	7.15
1929	12.60	9.10	4.85	12.50
1928	15.55	8.80	6.10	13.25
1927	14.30	8.65	6.00	14.05
1926	10.10	11.60	6.00	12.90
1925	10.00	11.15	8.00	15.70

Av. 1925-1929 \$12.10 \$ 9.80 \$ 6.20 \$13.70

SUPPLIES FOR CHICAGO PACKERS.
 Net supply of cattle, hogs, and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
Week ended Nov. 29	29,600	116,400	61,400
Previous week	22,497	181,677	58,061
1929	38,885	158,308	39,081
1928	32,966	108,958	44,765
1927	36,940	162,146	40,088

*Saturday, Nov. 29, estimated.

	Hog Receipts, Weights, Prices.
Receipts, average weights and tops and average prices of hogs, with comparisons:	
No. Rec'd. Wgt. Prices—	
Top. Avg.	
Week ended Nov. 29	149,100 223 \$ 8.60 \$ 8.25
Previous week	200,358 225 8.80 8.15
1929	189,846 229 9.50 9.10
1928	128,895 234 9.00 8.60
1927	220,217 227 9.55 8.65
1926	150,562 232 12.00 11.60
1925	142,654 239 11.85 11.15

Av. 1925-1929 170,400 232 \$10.40 \$ 9.80

*Receipts and average weights estimated.

CHICAGO HOG SLAUGHTERS.

Hogs slaughtered at Chicago under federal inspection for week ended November 28, 1930, with comparisons:

	Week ended Nov. 28.	1929.	1928.	1927.	1926.	1925.
Week ended Nov. 28.	136,531					
Previous week	192,554					
Year ago	163,682					
1928	115,600					
1927	167,500					
1926	129,000					

CHICAGO HOG SUPPLIES.

Supplies of hogs purchased by Chicago packers and shippers during the week ended Wednesday, December 4, 1930, were as follows:

	Week ended Dec. 4.	Prev. week.
Packers' purchases	75,328	54,068
Direct to packers	74,799	60,162
Shippers' purchases	49,219	29,615
Total	199,316	143,853

(Chicago livestock prices on page 50.)

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 14 centers for the week ended November 29, 1930, with comparisons:

	CATTLE.	Week ended Nov. 29.	Prev. week.	Cor. week. 1929.
Chicago	17,816	15,170	26,617	
Kansas City	16,351	13,242	17,440	
Omaha	8,859	10,312	11,011	
St. Louis	6,025	5,350	7,081	
Sioux City	6,444	6,230	6,728	
Wichita	1,347	1,430	2,105	
Fort Worth	4,377	5,415	5,685	
Philadelphia	1,261	1,542	1,319	
Indianapolis	1,190	962	1,440	
New York & Jersey City	8,486	8,690	8,478	
Oklahoma City	3,163	3,955	4,351	
Cincinnati	3,417	3,367	2,408	
Denver	2,035	2,736	2,753	
Total	80,750	92,343	106,882	

	HOGS.	Week ended Nov. 29.	Prev. week.	Cor. week. 1929.
Chicago	136,531	192,554	163,682	
Kansas City	12,950	18,091	27,446	
Omaha	23,959	34,150	37,451	
St. Louis	18,063	25,125	28,555	
Sioux City	16,164	22,614	17,240	
Wichita	4,925	6,014	5,623	
Fort Worth	2,840	3,244	4,237	
Philadelphia	15,200	14,532	20,050	
Indianapolis	22,517	41,700	24,285	
New York & Jersey City	44,587	52,294	53,450	
Oklahoma City	3,449	4,503	4,389	
Cincinnati	21,251	20,584	20,842	
Denver	6,001	4,531	9,914	
Total	329,757	482,728	442,230	

	SHEEP.	Week ended Nov. 29.	Prev. week.	Cor. week. 1929.
Chicago	55,700	34,185	34,782	
Kansas City	14,074	12,152	12,026	
Omaha	26,795	18,461	23,903	
St. Louis	1,000	5,418	6,035	
Sioux City	16,313	9,946	14,820	
Wichita	1,383	686	758	
Fort Worth	1,571	2,068	1,688	
Philadelphia	6,222	6,552	6,427	
Indianapolis	1,028	1,780	825	
New York & Jersey City	71,962	60,088	57,431	
Oklahoma City	641	772	408	
Cincinnati	1,987	2,774	1,068	
Denver	3,676	2,615	3,876	
Total	218,711	182,706	180,576	

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers, week ended November 27, 1930, with comparisons, as reported by the Dominion Live Stock Branch:

BUTCHER STEERS.				
Up to 1,050 lbs.				
	Week ended Nov. 27.	Prev. week.	Same week 1929.	
Toronto	\$ 7.85	\$ 7.75	\$ 9.90	
Montreal	6.75	7.25	8.50	
Winnipeg	6.50	6.50	9.00	
Calgary	5.80	5.50	8.00	
Edmonton	6.00	5.75	8.00	
Prince Albert	5.00	5.00	8.50	
Moose Jaw	5.30	5.00	8.00	
Saskatoon	5.50	5.00	7.50	

HOG WEIGHTS AND COSTS.

The average weight and cost of hogs, computed on packer and shipper purchases, as reported for October, 1930, with comparisons, by the U. S. Bureau of Agricultural Economics:

	—1930—	—1929—	—1930—	—1929—
	Per	Per	Per	Per
Avg., 100	Avg., 100	Avg., 100	Avg., 100	Avg., 100
Lbs. Lbs. Lbs. Lbs. Lbs. Lbs.				
CHICAGO.				
Jan.	223 40.78	228 39.22	206 39.82	203 39.07
Feb.	231 10.07	228 10.19	208 10.71	205 10.05
Mar.	235 10.17	238 11.44	206 10.44	205 11.25
Apr.	234 10.00	241 11.41	200 10.05	204 11.24
May	238 10.02	230 10.61	202 10.09	206 10.93
June	245 9.52	247 10.72	201 9.87	206 10.93
July	257 8.73	257 11.20	207 9.32	207 11.71
Aug.	255 9.58	265 10.52	203 10.19	206 11.24
Sept.	244 9.76	259 9.85	201 10.34	205 10.42
Oct.	227 9.34	242 9.38	197 9.60	198 9.73
Year.	239 10.16	239 10.16	204 10.39	204 10.39

	—1930—	—1929—	—1930—	—1929—
	Per	Per	Per	Per
Avg., 100	Avg., 100	Avg., 100	Avg., 100	Avg., 100
Lbs. Lbs. Lbs. Lbs. Lbs. Lbs.				
KANSAS CITY.				
Jan.	232 39.55	242 38.89	247 39.48	237 38.84
Feb.	234 10.34	242 9.91	248 10.11	239 9.83
Mar.	232 9.88	244 11.01	251 9.66	252 11.04
Apr.	225 9.08	235 10.90	254 9.51	254 10.98
May	220 9.71	228 10.40	252 9.57	255 10.28
June	223 9.54	228 10.61	250 9.18	259 10.31
July	228 8.88	233 11.22	267 8.27	266 10.63
Aug.	223 9.09	232 10.74	273 8.87	277 9.86
Sept.	212 9.87	229 9.94	275 9.08	277 9.20
Oct.	208 9.14	229 9.39	254 8.80	272 8.75
Year.	231 10.03	231 10.03	255 9.84	255 9.84

	—1930—	—1929—	—1930—	—1929—
	Per	Per	Per	Per
Avg., 100	Avg., 100	Avg., 100	Avg., 100	Avg., 100
Lbs. Lbs. Lbs. Lbs. Lbs. Lbs.				
ST. PAUL.				
Jan.	225 39.55	242 38.77	215 39.38	216 38.42
Feb.	230 10.24	225 9.94	218 9.08	209 9.41
Mar.	228 9.70	228 11.08	212 9.24	206 10.05
Apr.	234 9.56	235 11.11	206 9.08	206 10.33
May	245 9.46	248 10.39	203 9.22	204 10.21
June	276 8.54	275 10.00	208 9.30	206 10.34
July	258 7.94	250 10.39	211 8.65	212 10.84
Aug.	269 8.98	280 10.11	206 9.46	206 10.47
Sept.	231 9.20	240 9.44	204 9.76	202 9.96
Oct.	214 8.86	219 9.02	205 9.23	203 9.36
Year.	234 9.08	234 9.08	207 9.85	207 9.85

	—1930—	—1929—	—1930—	—1929—
	Per	Per	Per	Per
Avg., 100	Avg., 100	Avg., 100	Avg., 100	Avg., 100
Lbs. Lbs. Lbs. Lbs. Lbs. Lbs.				
FT. WORTH.				
Jan.	225 39.55	242 38.77	215 39.38	216 38.42
Feb.	230 10.24	225 9.94	218 9.08	209 9.41
Mar.	228 9.70	228 11.08	212 9.24	206 10.05
Apr.	234 9.56	235 11.11	206 9.08	206 10.33
May	245 9.46	248 10.39	203 9.22	204 10.21
June	276 8.54	275 10.00	208 9.30	206 10.34
July	258 7.94	250 10.39	211 8.65	212 10.84
Aug.	269 8.98	280 10.11	206 9.46	206 10.47
Sept.	231 9.20	240 9.44	204 9.76	202 9.96
Oct.	214 8.86	219 9.02	205 9.23	203 9.36
Year.	234 9.08	234 9.08	207 9.85	207 9.85

LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, Dec. 4, 1930:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. lt. (140-180 lbs.) gd.-ch.	\$ 8.45@8.65	\$ 8.35@8.50	\$ 7.65@8.10	\$ 7.65@8.10	\$ 8.00@8.30
Lt. wt. (160-180 lbs.) gd.-ch.	8.40@8.65	8.40@8.50	7.85@8.15	7.80@8.20	8.00@8.30
(180-200 lbs.) gd.-ch.	8.35@8.55	8.40@8.50	8.00@8.20	8.00@8.30	8.00@8.30
Med. wt. (200-220 lbs.) gd.-ch.	8.30@8.50	8.40@8.50	8.05@8.20	8.00@8.30	8.00@8.30
(220-250 lbs.) gd.-ch.	8.25@8.45	8.35@8.50	8.05@8.20	8.00@8.30	7.90@8.25
Hvy. wt. (250-290 lbs.) gd.-ch.	8.25@8.45	8.35@8.50	8.05@8.20	8.00@8.30	7.90@8.25
(290-350 lbs.) gd.-ch.	8.25@8.40	8.35@8.45	7.75@8.20	7.85@8.25	7.75@8.00
Pkg. sows (275-500 lbs.) med.-ch.	7.25@7.75	7.50@7.75	7.00@7.50	7.75@7.75	7.75@7.50
Str. pigs (160-180 lbs.) gd.-ch.	8.15@8.00	8.00@8.40	7.75@8.20	7.75@7.75	7.75@7.50
Av. cost & Thrift (pigs excl.)	8.30-225 lbs.	8.32-207 lbs.	7.97-245 lbs.	8.00-212 lbs.	7.83-217 lbs.

Slaughter Cattle and Calves:

STEERS (600-900 LBS.):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Choice	12.75@13.75	12.75@13.50	12.50@13.50	12.75@13.60	11.75@12.75
Good	10.25@12.75	10.25@12.75	10.00@12.50	10.50@13.00	10.00@11.75
Medium	8.75@10.75	7.00@10.25	8.00@10.00	10.75@10.50	8.00@10.00
Common	6.50@8.75	5.75@7.00	5.25@8.00	5.50@6.75	5.50@8.00

STEERS (900-1,100 LBS.):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Choice	12.75@13.75	12.50@13.50	12.50@13.25	12.25@13.60	11.75@13.00
Good	10.25@12.75	10.00@12.50	9.50@12.50	9.50@10.75	9.50@11.75
Medium	8.50@10.25	7.00@10.00	8.00@10.00	6.75@10.50	7.75@9.75
Common	6.00@8.50	5.75@7.00	5.25@8.00	5.50@6.75	5.50@8.00

STEERS (1,100-1,300 LBS.):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Choice	12.75@13.50	11.00@12.75	11.50@13.25	11.25@13.25	10.75@12.25
Good	9.50@12.75	9.00@11.25	9.25@12.50	9.25@12.25	8.50@11.00
Medium	8.50@10.25	7.00@9.25	8.00@10.00	6.75@9.50	7.25@8.50

STEERS (1,300-1,500 LBS.):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Choice	12.00@13.25	10.50@11.25	10.75@12.00	11.00@12.25	10.25@12.00
Good	9.75@12.50	8.75@10.50	9.00@11.50	9.25@11.25	8.50@10.50

HEIFERS (350-850 LBS.):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Choice	11.50@12.50	12.00@13.00	10.25@11.75	11.25@12.50	11.25@12.00
Good	8.50@11.50	8.25@12.00	8.50@11.50	8.50@11.50	8.75@11.25
Medium	8.00@9.00	6.50@9.25	6.00@8.75	6.75@8.75	6.00@8.50
Common	5.00@6.50	4.75@6.50	5.00@6.00	4.75@5.75	4.50@6.00

COWS:	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Choice	6.25@7.25	6.50@7.00	6.25@7.25	6.25@7.25	6.25@7.00
Good	5.00@6.25	5.25@6.50	5.25@6.25	5.25@6.25	5.25@6.25
Com.-med.	3.75@5.25	4.00@5.25	4.00@5.25	4.00@5.25	4.00@5.25
Low cutter and cull.	3.00@4.00	2.25@4.00	3.00@4.00	2.50@4.00	2.50@4.00

BULLS (YRIS. EX. BEEF):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Gd.-ch.	5.25@6.50	5.50@6.50	4.75@5.75	4.75@5.75	5.00@5.75
Cul.-med.	4.00@5.75	3.50@5.50	3.50@5.25	3.25@5.75	3.75@5.25

VEALERS (MILK-FED):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Gd.-ch.	8.50@11.50	11.00@12.50	7.50@10.00	8.50@10.50	8.00@11.00
Medium	6.50@8.50	8.50@11.00	5.00@7.50	6.00@8.50	6.50@8.50
Cul.-com.	5.00@6.50	4.00@6.50	3.00@5.00	4.00@6.00	4.00@6.50

CALVES (250-500 LBS.):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Gd.-ch.	5.50@7.50	6.50@8.00	6.00@8.50	6.50@8.50	6.00@8.00
Com.-med.	3.50@5.50	3.50@5.00	3.50@6.00	3.50@6.00	4.00@6.00

Slaughter Sheep and Lambs:	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lambs (90 lbs. down): gd.-ch.	7.75@8.85	7.50@8.25	7.50@8.20	7.00@7.75	7.50@8.25
Medium	6.25@7.75	5.75@7.50	6.25@7.50	6.75@7.00	6.25@7.50
(All weights)—Common	5.00@6.25	4.75@5.75	4.50@6.25	4.75@5.75	5.00@6.25

Yearling Wethers:	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
(90-110 lbs.)—Med.-ch.	4.50@6.75	4.25@6.75	4.50@6.50	5.25@6.75	4.75@6.75
Ewes: (90-120 lbs.)—Med.-ch.	2.50@3.75	2.50@3.75	2.50@3.00	3.00@4.00	2.50@4.00
(120-150 lbs.)—Med.-ch.	2.00@3.50	2.25@3.25	2.50@3.50	2.75@3.75	2.25@3.75
(All weights)—Cul.-com.	1.00@2.50	1.00@2.50	1.00@2.75	1.50@3.00	1.00@2.50

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Nov. 29, 1930:

	Week ended Nov. 29.	Prev. week.	Cor. week, 1929.
West. drsd. meats:			
Steers, carcasses	1,505	2,458	1,686
Cows, carcasses	352	401	712
Bulls, carcasses	222	256	300
Veals, carcasses	1,319	1,514	1,515
Lambs, carcasses	7,942	12,584	8,476
Mutton, carcasses	1,030	1,629	1,848
Pork, lbs.	440,941	507,183	555,555
Local slaughters:			
Cattle	1,261	1,542	1,319
Calves	1,647	1,085	1,807
Hogs	15,200	14,532	20,050
Sheep	6,222	5,352	6,427

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston for the week ended Nov. 29, 1930, with comparisons, were as follows:

	Week ended Nov. 29.	Prev. week.	Cor. week, 1929.
West. Drsd. meats:			
Steers, carcasses	2,077	2,474	1,749
Cows, carcasses	743	1,296	1,465
Bulls, carcasses	24	32	21
Veals, carcasses	830	1,543	1,064
Lambs, carcasses	13,743	19,540	14,545
Mutton, carcasses	683	1,017	947
Pork, lbs.	406,006	554,226	505,582

There are two principal methods of dressing sheep. What are they, and what are their differences? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

HIDE PRICE DIFFERENTIALS.

The adjustment committee of the New York Hide Exchange has fixed the following price differentials between the basis grade and the premium and discount grades of hides deliverable against exchange contracts, effective December 2, 1930, to prevail until further notice.

The differentials are based on hides taken off in the United States and Canada in the non-discount months of July, August and September, and frigorifico hides taken off in the non-discount months of December, January and February on basis of delivery ex-dock or warehouse, duty paid.

FRIGORIFICO.

	Cents per pound.
Steers	4.90 premium
Light steers	3.10 premium
Cows	3.05 premium
Ex. light cows and steers	4.25 premium

PACKER.

Heavy native steers	2.65 premium
Ex. light native steers55 premium
Heavy native cows55 premium
Light native cows55 premium
Heavy butt branded steers	2.65 premium
Heavy Colorado steers	2.15 premium
Heavy Texas steers	2.45 premium
Light Texas steers	No Differential
Ex. light Texas steers50 discount
Branded cows50 discount

PACKER TYPE.

Hide and Skin Markets

Chicago.

PACKER HIDES—The packer hide market made a recovery of a half-cent at the close of last week, on fair-sized sales by one packer. Further business this week by the same packer on a fairly good scale was done at the same price levels, and another packer who has been keeping well sold up moved a few cows. Little has been said as to quantities moving, but around 45,000 hides were sold at the end of last week and known sales this week totaled about 40,000 hides, with probably more business done quietly. According to information available, three packers are now fairly well cleaned up; the fourth packer has never receded from his position in demanding 12½¢ for native steers and 10½¢ for light native cows and, while no sales are credited in this quarter during the recent heavy movement of hides, his position is undoubtedly strengthened by liberal bookings to own tanning account. However, as the week closes, demand is reported rather light in most directions.

Spread native steers 13@13½¢, nom. Native steers were sold in a fair way at 11½¢ for heavies. Extreme native steers sold in a small way at 9½¢.

Butt branded steers moved at 11½¢, and Colorados at 11¢. Heavy Texas steers sold at 11½¢. Light Texas steers have been the easiest item on the list, but sales were reported at end of last week at 9½¢. Extreme light Texas steers quoted 8½¢.

Sales of heavy native cows reported in one direction at 9½¢. About 8,000 light native cows sold late this week at 8½¢, or ¼¢ up; however, this was followed by a good quantity at 9¢, and further sales this week at 9¢. Branded cows moved in a fairly good way at 8½¢.

Native bulls about 6½¢, nom.; branded bulls 5½¢, nom.

South American market was rather quiet, being fairly well sold up, but quoted steady to firm, with last trading on basis of \$32.50 for Argentine steers, equal to 12½¢, c.i.f. New York.

SMALL PACKER HIDES—There was follow-up trading in the local small packer market on December hides at the end of last week at unchanged prices, 8½¢ for all-weight native steers and cows and 8¢ for branded, and one packer included bulls at 6¢ for native bulls and 5¢ for branded. Two small lots of steers still reported held by local killers. One small packer sold 2,000 hides from an outside plant later at 8½¢ flat for native and branded. An Indiana packer reported a bid of 8½¢ for several cars dating July forward.

In the Pacific Coast market, upwards of 80,000 October and November hides were sold at 8½¢ for steers and 6½¢ for cows.

COUNTRY HIDES—Trading in the country hide market has been rather slow and interest somewhat lagging on the part of buyers. All-weights generally talked 6½¢ top, selected, delivered, for around 48 lb. average. Heavy

steers and cows slow around 6@6½¢, nom. Buff weights range 6½¢@7¢, selected. Couple cars choice extremes reported at 8½¢, with buyers' ideas generally 8¢. Bulls 4@4½¢, selected, nom. All-weight branded 5@5½¢, less Chicago freight.

CALFSKINS—One big packer sold 20,000 November calfskins basis 19¢ for northern, understood picked points. However, a small lot has been offered in another direction at 18¢ for regular run, and market quoted in a range.

Chicago city calf, 8/10 lb., sold at 14½¢ early for one car; 10/15 lb. quoted 17@17½¢, nom. Mixed cities and countries about 14¢; straight countries 10½¢@11¢.

KIPSKINS—One big packer sold 2,000 November native kipskins at 15½¢ for northern; quoted 16@17¢, nom., by other packers, with usual differential for over-weights and brands.

Chicago city kips last sold at 15¢ but quoted about 14¢, nom. Mixed city and country lots around 12¢; straight countries 9½¢@10¢.

Packer regular slunks \$1.00 bid and \$1.05 asked; hairless last sold at 40¢ for large, small skins half-price.

HORSEHIDES—Market rather dull, with choice city renderers prices \$3.50 @4.00 asked, ranging down to \$2.75 @3.25 asked for good mixed city and country lots.

SHEEPSKINS—Dry pelts unchanged at 9¢ last paid for 1¼ inch wool and up, short wools half-price. Fall clips selling at \$1.05. Big packer shearlings quoted 40@60¢ for No. 1's and 30@40¢ for No. 2's, according to quality of each lot; trading at higher prices recently has been for stock going to fur outlets. Pickled skins quoted by packers around \$3.00 per doz. for straight run of packer lamb, averaging slightly better on graded basis; sales at \$2.87½ per doz. reported in other directions last week, and even lower prices talked for quality of skins coming on the market at this season. November lamb pelts last sold at 52½¢, f.o.b. outside points, and around the same price talked for December pelts. Country lamb pelts, 20@30¢.

PIGSKINS—No. 1 pigskin strips offered at 6¢ per lb., frozen gelatine scraps at 3¢ per lb., for early delivery.

New York.

PACKER HIDES—The two remaining unsold lots of November hides were moved at the end of last week at 11¢ for native steers, 11¢ for butt brands and 10½¢ for Colorados, or ¼¢ less than other packers obtained earlier. One packer still reported holding Colorados and asking 11¢.

COUNTRY HIDES—Trading rather slow, with buyers showing very little interest in the market at present. Extremes quoted 8@8½¢ asked, and buff weights 6½¢@7¢, top figure asked.

CALFSKINS—Calfskin market a shade easier. About 20,000 of the 5-7's sold at \$1.40 for collectors' skins; 7-9's quoted \$1.80@1.85, 9-12's \$2.55@2.60. Heavy kips, 17 lb. up, sold last week at \$4.00.

New York Hide Exchange Futures.

Saturday, November 29, 1930—Close: Dec. 9.00@9.35; Jan. 9.35n; Feb. 9.80n; Mar. 10.20n; Apr. 10.45n; May 10.80n@10.85; June 11.00n; July 11.30n; Aug. 11.50n; Sept. 11.75@11.85; Oct. 11.95n. Sales 62 lots.

Monday, December 1, 1930—Close: Dec. 9.20n; Jan. 9.55n; Feb. 10.00n; Mar. 10.40n; Apr. 10.65n; May 11.01@11.02 sales; June 11.25n; July 11.55n; Aug. 11.75n; Sept. 12.01@12.05; Oct. 12.20n; Nov. 12.35n. Sales 49 lots.

Tuesday, December 2, 1930—Close: Dec. 9.00n; Jan. 9.35n; Feb. 9.80n; Mar. 10.20n; Apr. 10.45n; May 10.80n@10.86 sales; June 11.05n; July 11.35n; Aug. 11.55n; Sept. 11.80 sale; Oct. 12.00n; Nov. 12.15n. Sales 60 lots.

Wednesday, December 3, 1930—Close: Dec. 8.75 nom.; Jan. 9.10n; Feb. 9.55n; Mar. 9.95n; Apr. 10.20n; May 10.55@10.60; June 10.80n; July 11.10n; Aug. 11.30n; Sept. 11.55@11.60; Oct. 11.75n; Nov. 11.90n. Sales 36 lots.

Thursday, December 4, 1930—Close: Dec. 8.60n; Jan. 8.95n; Feb. 9.40n; Mar. 9.80n; Apr. 10.05n; May 10.40@10.42; June 10.65n; July 10.95n; Aug. 11.15n; Sept. 11.40@11.45; Oct. 11.60n; Nov. 11.75n. Sales 45 lots.

Friday, December 5, 1930—Close: Dec. 8.40n; Jan. 8.75n; Feb. 9.20n; Mar. 9.60n; Apr. 9.85n; May 10.20 sale; June 10.45n; July 10.75n; Aug. 10.95n; Sept. 11.20@11.23; Oct. 11.40n; Nov. 11.55n. Sales 36 lots.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Dec. 5, 1930, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Dec. 5.	Prev. week.	Cor. week, 1929.
Spr. nat.			
stra.	13	12	18n
Hvy. nat. stra.	11½	11	18b
Hvy. Tex. stra.	11½	11	14½@15
Hvy. butt brand'd	11½	11	15
Hvy. Col. stra.	11	10½	14
Ex-light Tex.			
stra.	8½	8	13
Brand'd cows.	8½	8	13
Hvy. nat. cows	9	8	14
La. nat. cows	9	8½	13½@14n
Nat. bulls ..	6½n	6	10
Brand'd bulls.	5½n	5½n	8½@9
Calfskins ...	18	18	21
Kips, nat.	15½	16	19
Kips, ov-wt. 13½	14n	14n	17
Kips, brand'd.	11½	11½	15
Stunks, reg. 1.00	1.05	1.10	21.20
Stunks, hris. 35	40	35	40

Light native, butt branded and Colorado steers 1¢ per lb. less than heavies.

CITY AND SMALL PACKERS.			
Nat. all-wts.	8½	8½	13½@13½
Branded ...	8½	8	12½@12½
Nat. bulls ..	6	6n	9 @ 9½n
Brand'd bulls.	5	5½n	8 @ 8½n
Calfskins ...	16n	15½	18½@19
Kips, nat.	14	14	17
Stunks, reg. 1.00	1.05	1.05	21.00b
Stunks, hris. .	30	30	20n

COUNTRY HIDES.			
Hvy. steers..	6 @ 6½n	6n	10½@11n
Hvy. cows ..	6 @ 6½n	6n	10½@11n
Butts	6½ @ 7	6½ @ 7	11½@12
Extremes ...	8 @ 8½	7½ @ 8	13½@13½
Bulls	4 @ 4½n	4n	7 @ 7½
Calfskins ...	10½@11	10½n	15n
Kips	9½@10	9½n	14n
Light calf ..	75 @ 80	75 @ 80	1.00@1.10
Deacons ...	75 @ 80	75 @ 80	1.00@1.10
Stunks, reg. 50	50 @ 50	50 @ 50	50 @ 60n
Stunks, hris. 5	10n	5 @ 10n	10n
Horsehides ..	2.75@4.00	2.50@3.50	3.75@4.75
Hogskins ...	50	50	45

SHEEPSKINS.			
Pkr. lambs .50	55	50 @ 55	1.25@1.30
Sm. pkr.	52½	45 @ 52½	1.00@1.15
Pkr. shearls.35	70	35 @ 80	1.00@1.15
Dry pelts ...	9	9	16 @ 17

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Chicago Section

Dale Kilpatrick, assistant sales manager, Rath Packing Co., Waterloo, Ia., was a visitor in Chicago this week.

Frank Kohrs, secretary and treasurer, Kohrs Packing Co., Davenport, Ia., transacted business in town during the week.

Packers' purchases of livestock at Chicago for the first three days of this week totaled 27,650 cattle, 6,790 calves, 63,992 hogs and 48,028 sheep.

Henry W. Suhr has been appointed assistant superintendent of the produce department at Armour and Company. Seventeen years with the company provide a good background for the new appointment.

Howard Eastwood, formerly assistant to Clement H. Romeiser, sales manager of the S. P. meat department of Wilson & Co., has been transferred to the Kansas City plant to take charge of the provision department there.

C. V. Whalin, chief, livestock, meats and wool division, W. C. Davis, marketing specialist, and H. K. Wallace of the Bureau of Agricultural Economics, were visitors to THE NATIONAL PROVISIONER office during stock show week.

Provision shipments from Chicago for the week ended Nov. 29, 1930, with comparisons, were as follows:

	Last wk.	Prev. wk.	1929.
Cured meats, lbs...	9,967,000	11,364,000	14,892,000
Fresh meats, lbs...	32,580,000	40,584,000	31,586,000
Lard, lbs.	7,061,000	8,313,000	13,369,000

E. L. Thomas, specialist in meats, oils and fats, Foodstuffs Division Bureau of Foreign & Domestic Commerce, Washington, D. C., in Chicago for the International Live Stock Show, called at the office of THE NATIONAL PROVISIONER during the week.

Max Guggenheim, president and treasurer, Guggenheim Bros., Chicago, purchased the grand champion steer at the International for \$2.50 a lb. The steer will go to the Breakers' Hotel, Atlantic City. The grand champion load of steers was bought by Morris C. Bastian, president, Arbogast & Bastian Co., Inc., Allentown, Pa., at a price of 31c a lb.

MEATY CHAMPIONS AT CHICAGO.

(Continued from page 28.)

year averaged 970 lbs. and the cost per head was \$300.

The first 37 loads of yearlings sold for an average of \$15.81 per cwt., ranging from \$13.50 to \$31.00. The first 13 loads of two-year-olds averaged \$14.88, with a range of \$13.50 to \$17.00.

The railroads were heavy buyers of show cattle, as were various hotels in Chicago, Atlantic City, New York and Boston. The Pennsylvania Railroad bought six cars of show beef. The Great Atlantic & Pacific Tea Co. was

also in on the "buy," as were some of the great steamship lines.

The yearling cattle were judged by Ike Brown of Armour and Company and the two-year-olds by Hans P. Magnussen of Swift & Company.

The grand champion carlot of lambs consisted of 51 head of Southdowns, which were judged by R. S. Matheson of Swift & Company, and sold to Swift for \$21.00 per cwt. The second best price paid for lambs was \$20.00. All lambs were bought by Armour, Swift and Wilson.

Hoof and Carcass Judging.

The carlot grand championship in hogs was awarded to a load of Hampshires averaging 264 lbs. and consisting of 52 head. This breed won all first prizes, taking six of the eight awarded.

In the carcass contest the beef carcasses were judged by John T. Russell of Chicago, the sheep by Robert Lorimer of Evanston, Ill., and the hogs by Hugo F. Arnold, president of Arnold Bros., Chicago.

The Berkshire breed came in for a fine showing in the hog carcass contest, the grand championship being awarded to a light weight of the same breed. This breed won also in the 100 to 200 lb. carcass contest and in the 200 to 300 lbs. The contest on Wiltshire sides was won by Yorkshires.

The grand champion lamb carcass was a grade Shropshire, while the reserve championship went to a Southdown.

GREET FARM BOYS AND GIRLS.

(Continued from page 28.)

"As we consider these stalwart, upright, ambitious boys and girls, and review their sound and shining accomplishments, we are doubly impressed with the fact that the future of our country is indeed in most capable and virile hands, and holds unlimited possibilities for happiness and prosperity. I am sure I bespeak the sentiment of the members of the entire national committee when I again express my own personal joy and satisfaction in being enabled to have a share in this priceless work of the 4-H Clubs, fostered and made possible by our governmental agencies, and carried on in co-operation with the Leaders throughout the country, whose guiding hand is a valuable inspiration and aid in the work.

"The work of the 4-H Clubs is fundamental in principle, unlimited in scope and far-reaching in the significance of its brilliant achievement, and today compels the admiration and is receiving the appreciation of the citizens of our nation and its agricultural extension forces."

Wilson Dines and Entertains.

Dinner was served to the boys and girls at the Wilson plant cafeteria, and an entertainment lasting from 4 to 8 p.m. was given them in the Wilson

auditorium, where the speaking took place and the radio addresses were heard.

Directors and officers of the National Committee on Boys' and Girls' Club Work are: Thos. E. Wilson, chairman, President, Wilson & Co.; Walter W. Head, vice-chairman, President, Foreman State National Bank, Chicago; M. A. Traylor, treasurer, President, First National Bank of Chicago; Fred O. Bohen, publisher, Meredith Publications; J. W. Coverdale, Mesquakie Mills; B. H. Heide, manager, International Live Stock Exposition; Alexander Legge, Chairman, Federal Farm Board; Burton M. Smith, North Lake, Wis.; Sam H. Thompson, President, American Farm Bureau Federation.

The executive secretary of the organization is Guy L. Noble, whose indefatigable and well-judged efforts have contributed a great deal to the rapid growth of the organization and the success of the work.

The 1,400 4-H Club boys and girls who attended the International and the Ninth National Boys and Girls 4-H Club Congress held during the week are the bluebloods of American rural youth. They are the official representatives of 830,000 fellow club members and as such were the honored guests of the capitol city of the agricultural world during the week.

They were breakfast and luncheon guests of Armour and Company and Swift & Company, and in addition to attendance at the livestock show were visitors to important manufacturing plants and points of interest in and about Chicago. The week was designed as one of education as well as of interest for these local, county, state and national champions in livestock production and every other type of farm activity and rural life.

HONOR LIVE STOCK LEADERS.

John Clay, veteran live stock commission man and head of the company bearing his name which has branches at many of the market centers of the country, and for the past seven years president of the International Live Stock Exposition, was honored at a dinner at the Saddle & Sirolo Club Monday evening, December 1. The other honor guest of the evening was Alvin H. Sanders, editor emeritus of "Breeder's Gazette."

The dinner was sponsored by the American Society of Animal Production, the Agricultural Editors Association and the purebred livestock associations. E. S. Bayard, editor of the "Pennsylvania Farmer," was toastmaster.

Dean C. F. Curtiss of Iowa State College paid high tribute to the work in and contributions of Mr. Clay to the livestock industry. Dr. G. I. Christie, president of Ontario Agricultural College, spoke on Mr. Sanders' work. Dr. John R. Mohler, chief of the U. S. Bureau of Animal Industry, talked on "The Influence of Great Personalities in the Live Stock Industry."

Illuminated testimonials were presented the honor guests by Col. Edward N. Wentworth of Armour and Company.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading, Thursday,
December 4, 1930.

REGULAR HAM.

	Green. Standard.	Sweet Pickled. Standard.	Fancy.
8-10	16	17	18
10-12	15 1/4	16 1/4	17 1/4
12-14	15	16 1/4	17 1/4
14-16	15	16 1/4	17 1/4
10-16 range.....	15		

BOILING HAM.

	Green. Standard.	Sweet Pickled. Standard.	Fancy.
16-18	15	17	17 1/4
18-20	15	17	17 1/4
20-22	15	16 1/4	17
16-22 range.....	15		

SKINNED HAM.

	Green. Standard.	Sweet Pickled. Standard.	Fancy.
10-12	16 1/4	17 1/4	18 1/4
12-14	16 1/4	17 1/4	18 1/4
14-16	16	17 1/4	18 1/4
16-18	15 1/4	16 1/4	17 1/4
18-20	15 1/4	16 1/4	17 1/4
20-22	14 1/4	15 1/4	16 1/4
22-24	13 1/4	14 1/4	15 1/4
24-26	13	14 1/4	15 1/4
26-30	12 1/2	13 1/4	14 1/4
30-35	12 1/2	12	

PICNICS.

	Green. Standard.	Sweet Pickled. Standard.	Sh. Shank.
4-6	10	10@10 1/4	11 1/4
6-8	9 1/4	10	11
8-10	9 1/4	9 1/4	10 1/4
10-12	9 1/4	9 1/4	10 1/4
12-14	9	9 1/4	10 1/4

BELLIES.

	Green. Sq. Scls.	Cured. S.P.	Dry Cured.
6-8	16 1/4 @ 16 1/2	16	17
8-10	16	16	17
10-12	15 @ 15 1/2	16	17
12-14	14 1/4	15 1/4	16 1/4
14-16	14 1/4	15 1/4	16 1/4
16-18	13 1/4	15 1/4	16 1/4

D. S. BELLIES.

	Clear. Standard.	Fancy.	Rib.
14-16	13 1/4	14 1/4	
16-18	13 1/4	14 1/4	
18-20	13	14 1/4	
20-22	12 1/4	14 1/4	
22-24	12 1/4		
24-26	12 1/4		
26-30	12 1/4		
30-35	12 1/4		
40-50	12		

D. S. FAT BACKS.

	Standard.	Export Trim.
8-10	8	8 1/4
10-12	9	9 1/4
12-14	10	10 1/4
14-16	10 1/4	11 1/4
16-18	11	11 1/4
18-20	11 1/4	11 1/4
20-25	11 1/4	11 1/4

OTHER D. S. MEATS.

Extra short clears.....	35-45
Extra short ribs.....	35-45
Regular plates.....	6-8
Clear plates.....	4-6
Jowl butts.....	8 1/4
Green square jowls.....	8 1/4
Green rough jowls.....	8

FUTURE PRICES.

SATURDAY, NOVEMBER 29, 1930.

	Open.	High.	Low.	Close.
LARD—				
Nov.	9.65	9.70	9.65	9.70b
Dec.	9.65	9.70	9.62 1/2	9.70
Jan.	9.65	9.70	9.62 1/2	9.70m
Feb.	9.67 1/2	9.67 1/2	9.65	9.67 1/2 b
Mar.	9.67 1/2	9.67 1/2	9.65	9.67 1/2 b
May	9.80	9.80—	9.75	9.80—b

CLEAR BELLIES—

Jan.	11.72 1/2 n
May	11.95n
July	12.25n

MONDAY, DECEMBER 1, 1930.

	Dec. ...	9.70	9.77 1/2	9.70	9.72 1/2 b
LARD—					
Dec. ...	9.65	9.57 1/2	9.55	9.57 1/2 ax	
Jan. ...	9.65	9.57 1/2	9.55	9.57 1/2 n	
Feb. ...	9.65	9.57 1/2	9.55	9.57 1/2 b	
Mar. ...	9.65	9.57 1/2	9.55	9.57 1/2 b	
May ...	9.77 1/2	9.77 1/2	9.65	9.67 1/2 b	

CLEAR BELLIES—

Jan.	11.72 1/2 n
May	12.00
July	12.25n

TUESDAY, DECEMBER 2, 1930.

	Dec. ...	9.87 1/2	9.82 1/2	10.35	9.87 1/2	10.22 1/2
LARD—						
Dec. ...	9.87 1/2	9.82 1/2	10.35	9.87 1/2	10.22 1/2	
Jan. ...	9.70	9.77 1/2	9.70	9.75	9.75	
Feb. ...	9.70	9.77 1/2	9.70	9.75	9.75	
Mar. ...	9.70	9.77 1/2	9.70	9.75	9.75	
May ...	9.80	9.80	9.75	9.82 1/2 ax	9.82 1/2 ax	

CLEAR BELLIES—

Jan.	11.72 1/2 n
May	12.00n
July	12.25n

WEDNESDAY, DECEMBER 3, 1930.

	Dec. ...	9.80	9.87 1/2	9.80	10.22 1/2 ax
LARD—					
Dec. ...	9.80	9.87 1/2	9.80	9.87 1/2 ax	
Jan. ...	9.80	9.87 1/2	9.80	9.87 1/2 n	
Feb. ...	9.87 1/2	9.87 1/2	9.80	9.87 1/2 ax	
Mar. ...	9.87 1/2	9.87 1/2	9.80	9.87 1/2 ax	
May ...	9.95	9.97 1/2	9.92 1/2	9.97 1/2	

CLEAR BELLIES—

Jan.	11.85b
May	12.10b
July	12.25n

THURSDAY, DECEMBER 4, 1930.

	Dec. ...	10.20	10.20	10.10	10.10b
LARD—					
Dec. ...	10.20	10.20	10.10	10.10b	
Jan. ...	9.85	9.85	9.75	9.80—	
Feb. ...	9.85	9.85	9.75	9.80—	
Mar. ...	9.85	9.85	9.75	9.80—	
May ...	9.97 1/2	9.97 1/2	9.80	9.82 1/2 b	

CLEAR BELLIES—

Jan.	11.95b
May	12.12 1/2 b
July	12.25n

FRIDAY, DECEMBER 5, 1930.

	Dec. ...	10.07 1/2	10.07 1/2	10.02 1/2	10.02 1/2 b
LARD—					
Dec. ...	10.07 1/2	10.07 1/2	10.02 1/2	10.02 1/2 b	
Jan. ...	9.70-67 1/2	10.70	10.65	10.67 1/2	
Feb. ...	9.70-67 1/2	10.70	10.65	10.67 1/2	
Mar. ...	9.70-67 1/2	10.70	10.65	10.67 1/2	
May ...	9.77 1/2-72 1/2	9.77 1/2	9.65	9.67 1/2 ax	

CLEAR BELLIES—

Jan.	11.95n
May	12.25ax
July	12.25n

Key: ax, asked; b, bid; n, nominal; — split.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products

at New York for week ended Nov. 28,

1930, were as follows:

Point of origin.	Commodity.	Amount.
Argentina—Oleo stearine		101,291 lbs.
Canada—Beef extract		13,200 lbs.
Canada—Bacon		2,553 lbs.
Canada—Sausage		275 lbs.
Canada—S. P. ham		19,500 lbs.
Canada—Pork tenderloin		394 lbs.
Czechoslovakia—Ham		2,944 lbs.
Germany—Bacon		2,061 lbs.
Germany—Ham		12,867 lbs.
Germany—Sausage		11,267 lbs.
Ireland—Bacon		5,000 lbs.
Ireland—Ham		322 lbs.
Italy—Sausage		5,907 lbs.
Norway—Meat balls		5,112 lbs.
Sweden—Sausage		1,320 lbs.
Sweden—Meat paste		264 lbs.

CHICAGO RETAIL MEATS

Beef.

	Week ended Dec. 3, 1930.	No. No.	Cor. wk., 1929.	No. No.
Rib roast, hvy. end...30	27	16	35	30
Rib roast, lt. end...40	30	20	45	35
Chuck roast	25	21	16	32
Steaks, round	42	38	20	50
Steaks, sirloin cut...40	35	20	45	40
Steaks, porterhouse...50	40	22	60	45
Steaks, flank	25	24	16	28
Beef stew, chuck...24	20	14	27	22
Corned briskets, boneloss	32	28	18	32
Corned plates	20	18	10	20
Corned ramps, bnlis...25	22	18	25	22

Lamb.

	Good.	Com.	Good.	Com.
Hindquarters	26	15	34	30
Legs	26	15	35	30
Stews	15	10	22	15
Chops, shoulders	25	20	25	20
Chops, rib and loin...40	25	50	25	25

Mutton.

Legs	24	26		
Stew	14	14		
Shoulders	16	16		
Chops, rib and loin...35	35			

Pork.

Loins, 8@10 av.....	22	@24	22	@24
Loins, 10@12 av.....	22	@24	22	@24
Loins, 12@14 av.....	22	@24	22	@24
Loins, 14 and over	16	@18	20	@22
Chops	24	@26	26	@28
Shoulders	16	@18	18	@20
Butts	18	@20	22	@24
Spareribs	14	@16	16	@18
Hocks	12	@12	12	@12
Leaf lard, raw	12 1/2	@12 1/2		

Veal.

Hindquarters	24	@28	25	@40
Forequarters	14	@16	24	@26
Legs	25	@28	35	@38
Breasts	15	@18	16	@22
Shoulders	15	@18	20	@22
Cutlets	16	@18	20	@22
Rib and loin chops.....	30	@30		

Butchers' Offal.

Suet	@ 3 1/2	@ 4
Shop fat	@ 2	@ 2 1/2
Bone, per 100 lbs.....	@40	@750
Calf skins	@14	@18
Klips	@12	@16
Deacons	@10	@12

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of soda, l. c. l. Chicago.....	10 1/4	
Saltpeter, 25 bbl. lots, f.o.b. N. Y.:		
Dbl. refined, granulated.....	6 1/4	6
Small crystals	7 1/4	
Medium crystals	8 1/4	
Large crystals	8 1/4	
Dbl. reld. gran. nitrate of soda.....	8 1/4	3 1/4
Less than 25 bbl. lots 1/4 c. more.		
Boric acid, carloads, pwt., bbls., in	8 1/4	8 1/4
Crystals to powdered, in bbls., in		
5 ton lots or more.....	9 1/4	9 1/4
In bbls. in less than 5-ton lots.....	8 1/4	9
Borax, carloads, powdered, in bbls., in	5	4 1/4
In ton lots, gran. or pow., bbls., in	5	4 1/4
Salt—		
Granulated, carlots, per ton, f.o.b. Chi-		
cago, bulk	\$6.00	
Medium, carlots, per ton, f.o.b. Chicago,		
bulk	6.10	
Rock, carlots, per ton, f.o.b. Chicago.....	7.80	
Sugar—		
Raw sugar, 96 basis, f.o.b. New Or-		
leans	@3.30	
Second sugar, 96 basis, f.o.b. N. Y.:		
Syrup testing, 63 to 65 combined su-		
crose and invert, New York.....	@.38	
Standard gran. f.o.b. refiners (2%)...	@4.75	
Packers' curing sugar, 100 lb. bags,		
f.o.b. Reserve, L.A., less 2%.....	@4.25	
Packers' curing sugar, 250 lb. bags,		
f.o.b. Reserve, L.A., less 2%.....	@4.15	

SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole.	Ground.
Allspice	13 1/2	16
Cinnamon	12	16
Cloves	32	38
Coriander	4 1/2	6 1/2
Ginger		16
Mace	68	72
Nutmeg		24
Pepper, black	17	20 1/2
Pepper, Cayenne		25
Pepper, red		25
Pepper, white	25 1/2	29 1/2

PURE VINEGARS</

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ended Dec. 3, 1930.	Cor. week. 1929.
Prime native steers.....	21 @22½	25 @25½
Good native steers.....	19 @20	23½ @24½
Medium steers.....	17 @19	22 @23
Heifers, good.....	14 @18	20 @21
Cows.....	9 @12½	14 @15
Hind quarters, choice.....	23 @23	30 @31
Fore quarters, choice.....	@16½	20 @21

Beef Cuts.

Steer loins, No. 1.....	@34	@43
Steer loins, No. 2.....	@32	@37
Steer short loins, No. 1.....	@42	@44
Steer short loins, No. 2.....	@42	@45
Steer loin ends (hips).....	@26	@31
Steer loin ends, No. 2.....	@26	@31
Cow loins.....	@18	@26
Cow short loins.....	@18	@26
Cow loin ends (hips).....	@14	@21
Steer ribs, No. 1.....	@25	@28
Steer ribs, No. 2.....	@24	@28
Cow ribs, No. 1.....	@12	@17
Cow ribs, No. 2.....	@10	@14
Steer rounds, No. 1.....	@17	@20
Steer rounds, No. 2.....	@16½	@19½
Steer chuck, No. 1.....	@18	@20
Steer chuck, No. 2.....	@15½	@17
Cow rounds.....	@11½	@14
Cow chuck.....	@11	@15
Steer plates.....	@10½	@14
Medium plates.....	@8	@12½
Briskets, No. 1.....	@15	@18
Steer navel ends.....	@8	@12
Cow navel ends.....	@8	@12
Pork shanks.....	@10	@13
Hind shanks.....	@6	@8
Strip loins, No. 1.....	@50	@50
Strip loins, No. 2.....	@50	@50
Sirloin butts, No. 1.....	@32	@38
Sirloin butts, No. 2.....	@23	@28
Beef tenderloins, No. 1.....	@45	@50
Beef tenderloins, No. 2.....	@45	@50
Rump butts.....	@30	@35
Flank steaks.....	@28	@32
Shoulder clods.....	@12½	@15
Hanging tenderloins.....	@10½	@13
Insides, green, 6@8 lbs.....	@12½	@15
Outsides, green, 5@6 lbs.....	@11½	@14
Knuckles, green, 5@6 lbs.....	@13	@16

Beef Products.

Brains (per lb.).....	@12	@12
Hearts.....	@9	@12
Tongues, 4@5 lbs.....	@32	@35
Sweetbreads.....	@22	@25
Ox-tails, per lb.....	@15	@17
Fresh tripe, plain.....	@8	@9
Fresh tripe, H. C.....	@10	@11
Livers.....	@18	@20
Kidneys, per lb.....	@11	@14

Lamb.

Choice lambs.....	@18	@22
Medium lambs.....	@16	@20
Choice saddles.....	@23	@28
Medium saddles.....	@21	@26
Choice fores.....	@13	@16
Medium fores.....	@11	@14
Lamb fries, per lb.....	@33	@38
Lamb tongues, per lb.....	@16	@19
Lamb kidneys, per lb.....	@25	@30

Mutton.

Heavy sheep.....	@7	@10
Light sheep.....	@9	@13
Heavy saddles.....	@9	@12
Light saddles.....	@12	@16
Heavy fores.....	@7	@10
Light fores.....	@7	@10
Mutton legs.....	@14	@18
Mutton loins.....	@10	@12
Mutton stew.....	@8	@10
Sheep tongues, per lb.....	@16	@19
Sheep heads, each.....	@10	@12

Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.....	@10	@13
Picnic shoulders.....	@12	@15
Skinned shoulders.....	@13	@16
Tenderloins.....	@45	@50
Spare ribs.....	@14	@17
Back fat.....	@13	@16
Boston butts.....	@15	@18
Boneless butts, cellar trim.....	@24	@28
Hocks.....	@10	@13
Tails.....	@11	@14
Neck bones.....	@5	@7
Slip bones.....	@14	@17
Blade bones.....	@13	@16
Pigs' feet.....	@5	@7
Kidneys, per lb.....	@10	@12
Livers.....	@9	@11
Brains.....	@14	@17
Ears.....	@7	@9
Snouts.....	@7	@9
Heads.....	@9	@11

Veal.

Choice carcasses.....	@17	@22
Good carcasses.....	@15	@19
Pocket hockbombs, 200-lb. bbl.....	@15	@19
Good racks.....	@10	@13
Medium racks.....	@8	@11

Veal Products.

Brains, each.....	@12	@14
Sweetbreads.....	@60	@80
Calf livers.....	@60	@80

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons.....	@28
Country style sausage, fresh in link.....	@21
Country style sausage, fresh in bulk.....	@19
Country style pork sausage, smoked.....	@26
Frankfurts in sheep casings.....	@19
Frankfurts in hog casings.....	@19
Bologna in beef bungs, choice.....	@17
Bologna in cloth, paraffined, choice.....	@16
Bologna in beef middles, choice.....	@17
Liver sausage in hog bungs.....	@17
Smoked liver sausage in hog bungs.....	@23
Liver sausage in beef rounds.....	@14
Head cheese.....	@16
New England luncheon specialty.....	@23
Minced luncheon specialty, choice.....	@17
Tongue sausage.....	@25
Blood sausage.....	@17½
Southern sausage.....	@13
Polish sausage.....	@19

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@46
Thuringer Cervelat.....	@21
Farmer.....	@31
Holsteiner.....	@29
B. C. Salami, choice.....	@46
Milano Salami, choice, in hog bungs.....	@40
B. C. Salami, new condition.....	@22
Prissas, choice, in hog middles.....	@38
Genoa style Salami.....	@50
Pepperoni.....	@35
Mortadella, new condition.....	@21
Capicola.....	@51
Italian style hams.....	@38
Virginia hams.....	@45

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$8.00
Large tins, 1 to crate.....	7.00
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	7.25
Large tins, 1 to crate.....	8.25
Frankfurt style sausage in hog casings—	
Small tins, 2 to crate.....	6.75
Large tins, 1 to crate.....	7.75
Smoked link sausage in hog casings—	
Small tins, 2 to crate.....	6.25
Large tins, 1 to crate.....	7.25

SAUSAGE MATERIALS.

Regular pork trimmings.....	8½@9
Special lean pork trimmings.....	@12
Extra lean pork trimmings.....	@13
Neck bone trimmings.....	@9
Pork cheek meat.....	@6½
Pork livers.....	@7
Pork hearts.....	@4
Native boneless bull meat (heavy).....	@9
Boneless chuck.....	@8½
Shank meat.....	@7½
Beef trimmings.....	@6½
Beef hearts.....	@3½
Beef cheeks (trimmings).....	@4
Dressed carcass, 350 lbs. and up.....	@14
Dressed cutter cows, 400 lbs. and up.....	@14
Dr. bologna bulls, 600 lbs. and up.....	@8½
Beef tripe.....	@8
Pork tongues, canner trimmed S. P.....	15½@16

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

(Wholesale lots. Usual advances for smaller quantities.)

Beef casings:	
Domestic rounds, 180 pack.....	21
Domestic rounds, 140 pack.....	20
Export rounds, wide.....	45
Export rounds, medium.....	26
Export rounds, narrow.....	40
No. 1 weasands.....	13
No. 2 weasands.....	22
No. 1 bungs.....	12
Middles, regular.....	65
Middles, selected wide.....	2.00
Dried bladders:	
12-15 in. wide, flat.....	1.90
10-12 in. wide, flat.....	1.60
8-10 in. wide, flat.....	.90
6-8 in. wide flat.....	.55
Hog casings:	
Narrow, per 100 yds.....	3.25
Narrow special, per 100 yds.....	2.25
Medium, regular, per 100 yds.....	1.00
Wide, per 100 yds.....	.75
Extra wide, per 100 yds.....	.85
Export bungs.....	20
Large prime bungs.....	20
Medium prime bungs.....	12
Small prime bungs.....	7½
Middles, per set.....	20
Stomachs.....	.08

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$13.00
Honeycomb tripe, 200-lb. bbl.....	20.00
Pocket honeycomb tripe, 200-lb. bbl.....	21.00
Pork feet, 200-lb. bbl.....	18.50
Pork tongues, 200-lb. bbl.....	77.00
Lamb tongues, long cut, 200-lb. bbl.....	55.00
Lamb tongues, short cut, 200-lb. bbl.....	65.00

DRY SALT MEATS.

Extra short clears.....	@12½
Extra short ribs.....	@12½
Short clear middles, 60-lb. avg.....	@13½
Clear bellies, 18@20 lbs.....	@13
Clear bellies, 14@16 lbs.....	@13½
Rib bellies, 20@25 lbs.....	@12
Rib bellies, 25@30 lbs.....	@12½
Fat backs, 10@12 lbs.....	@9
Fat backs, 14@16 lbs.....	@10½
Regular plates.....	@9
Butts.....	@7½

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.....	@24½
Standard reg. hams, 14@16 lbs.....	@23
Picnics, 4@8 lbs.....	@19
Fancy bacon, 6@8 lbs.....	@30
Standard bacon, 6@8 lbs.....	@25
No. 1 beef ham sets, smoked—	
Insides, 8@12 lbs.....	@41
Outsides, 5@9 lbs.....	@32
Knuckles, 5@9 lbs.....	@39
Cooked hams, choice, skin on, fattened.....	@35
Cooked hams, choice, skinless, fattened.....	@38
Cooked picnics, skin on, fattened.....	@25
Cooked picnics, skinned, fattened.....	@26
Cooked loin roll, smoked.....	@41

BARRELED PORK AND BEEF.

Meat pork, regular.....	\$30.00
Family back pork, 24 to 34 pieces.....	@30.00
Family back pork, 35 to 45 pieces.....	@31.00
Clear back pork, 40 to 50 pieces.....	@28.00
Clear plate pork, 25 to 35 pieces.....	@22.00
Brisket pork.....	@25.50
Bean pork.....	@21.50
Plate beef.....	@20.00
Extra plate beef, 200 lb. bbls.....	@21.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.45
Oak pork barrels, black iron hoops.....	@1.80
Ash pork barrels, galv. iron hoops.....	@1.85
White oak ham tierces.....	@2.80
Red oak lard tierces.....	@2.12½
White oak lard tierces.....	@2.30

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago.....	@22
White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago.....	@18½
Not 1-lb. cartons, f.o.b. Chicago.....	@17
(30 and 60-lb. solid packed tubs, 1c per lb. less.)	
Pastry, 60-lb. tubs, f.o.b. Chicago.....	@14

ANIMAL OILS.

Prime edible lard oil.....	@13½
Headlight burning oil.....	@9½
Prime winter strained.....	@9½
Extra winter strained.....	@9½
Extra lard oil.....	@8
Extra No. 1 lard.....	@8½
No. 2 lard.....	@8
Acidless tallow oil.....	@8½
20 D. C. T. neatsfoot.....	@16½
Pure neatsfoot oil.....	@11
Special neatsfoot oil.....	@9½
Extra neatsfoot oil.....	@8½
No. 1 neatsfoot oil.....	@8½
Oil weighs 7½ lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.	

LARD.

Prime steam.....	@10.10
Prime steam, loose.....	@9.50
Kettle rendered, tierces.....	@10.87½
Refined lard, boxes, N. Y.....	@11.20
Leaf, raw.....	@9.37½
Neutral, in tierces.....	@11.62½
Compound, acc. to quantity.....	@10.25

OLEO OIL AND STEARINE.

Oleo oil, extra, in tierces.....	@8½
Oleo stocks.....	@9½
Prime No. 1 oleo oil.....	@8½
Prime No. 2 oleo oil.....	@8
Prime No. 3 oleo oil.....	@7½
Prime oleo stearine, edible.....	@8

TALLOW AND GREASES.

Edible tallow, under 1% acid, 45 titre.....	@6½
Prime packers tallow.....	@5½
No. 1 tallow, 10% f.f.a.....	@4
No. 2 tallow, 40% f.f.a.....	2½@4
Choice white grease.....	5½@5
A-White grease.....	@5½
B-White grease, max. 5% acid.....	@4½
Yellow grease, 10@15%.....	4½@4½
Brown grease, 40% f.f.a.....	3½@4

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b. Valley, ports, nom. prompt.....	@11
White, dodecized, in bbls., f.o.b. Chicago.....	@9½
Yellow, dodecized, in bbls., f.o.b. Chicago.....	@9½
Soap stock, 50% f.f.a., f.o.b.....	1½@1½
Corn oil in tanks, f.o.b. mills.....	@7½
Fish oil, f.o.b. mills.....	@6
Cocconut oil, sealers' tanks, f.o.b. coast.....	@5½
Refined in bbls., c.a.f., Chicago.....	7½@8

Retail Section

Tell Your Customers Foods Are Selling At Bargain Prices

Food prices are considerably under those of a year ago.

This is a situation on which the retail food dealer can base some good merchandising activity.

Many housewives may know in a general way that their food needs are costing them less, but few, perhaps, realize just how much cheaper most foods are.

Lower food prices are a powerful argument for a larger food consumption and less economizing on food needs.

The retailer who shows his customers with comparative figures just how much they are saving in their food purchases paves the way for larger individual sales and a greater turnover.

Such advertising is particularly appropriate preceding holidays, of which Christmas is the next. The following article tells how one eastern retailer used price comparisons to good advantage in his pre-Thanksgiving advertising.

Retailers who are planning pre-Christmas advertising may find in this copy, with suitable changes to fit the season, some worth-while ideas and suggestions.

Christmas Advertising

By Bruce F. Richards.

Meaker Food Stores, Auburn, N. Y., a local group of some eight progressive, prosperous establishments, this year used a Thanksgiving promotion display ad which illustrates some of the points business experts are urging at the present time.

As is well known, business faces a buyers' market. Savings banks have more money on deposit than ever before. The amount of Christmas club money released this year will be a big factor in the spending situation.

All through the country, movements are being initiated to "Buy Now And Get More For Your Money." Let us analyze this clarion call and see just what it means.

Buy for Prosperity.

The quickest way to restore normal conditions is not to stop buying and to sit back and wait for the tide to turn. For the tide has already turned, and the sooner people appreciate this, the better.

Here is the point: If everyone would buy something—something actually needed and wanted—the retailer would benefit, those who supply him with product would benefit, workmen would be put on the payroll, and they in turn could purchase things that make for comfortable homes and healthy, happy conditions. Thus would the cycle of good business be completed, and money put into circulation by the buying movement—put into circulation in such a way that everyone gets a part.

A dollar spent wisely now will purchase more actual value than has been possible for a number of years. And returning prosperity will mean higher prices. So the thrifty and far-sighted should buy today according to their needs and finances.

The Meaker advertisement is excellent in that throughout the greater part of this layout, comparative prices are featured. Turkeys are offered at 45c lb. for fancy stock and 38c lb. for slightly less fancy.

The notation is made that here is something to be thankful for, as last

year the price was 65c. The reader is told that while geese were 38c last year, they are 32c this year; roasting chickens were 50c last year, and 38c and 40c this year; Jersey Giants were 50c last year and 45c this year; fancy fowls, 42c last year and 38c this year; roasting ducks, 40c last year and 35c this year.

Prices High Last Year—Low Now.

Three things are worthy of note in this ad: First, comparative prices and the stressing of this year's lower prices; second, the old-fashioned spelling, recalling colonial times, and especially appropriate as Thanksgiving was a colonial institution; third, comprehensive copy and good layout. Even the bread for stuffing the holiday fowl is not forgotten.

It is easy enough to adapt some of these ideas to the pre-Christmas publicity, for as this advertisement assures us, "The real connoisseur knows that quality is more than quantity, and that side dishes and frills make a feast out of a mere heavy meal. Plan your best meal of the year with these two thoughts in mind and you will attain the most distinctive and delectable results."

Of course a Kris Kringle will replace the Pilgrim Father in the illustration, and seasonable Christmas thoughts could be injected.

HOW MUCH MEAT FOR \$1.00?

(Continued from page 26.)


eye and one which cooks to good advantage.

On the blade ends the blades are removed and sold separately or used for other purposes, and the two pieces tied together, making another nice roast of convenient size, and one which will be preferred by those who like more fat in their meat in order to secure the fine flavor which it imparts to the finished roast.

It has been found that by handling loins in this way the center pork loin cut can be sold for only 1½c more than the blade and loin ends, instead of the usual differential of about 5c per pound.

Decorative Ham Display.

In addition to the decorative features of this display already mentioned, a heavy ham and heavy shoulder were used, on which considerable knife work had been done. A large square in the center of the skin side of the ham was lifted and rolled back, and on the outside of this roll the word "greetings" was written in lard, a pastry tube having been used for the purpose. Underneath, on the ham fat itself was a basket of roses, also made by the use of warm lard and the pastry tube. The balance of the skin of the ham was latticed.



Thanksgiving

Five New York State

<p>Chickens Grand old one for 38c Special State Turkeys 2 for 28c</p> <p>Young Geese 1 lb. 32c 2 lb. 40c</p> <p>Young Chickens 1 lb. 38c 2 lb. 45c</p> <p>Young Ducks 1 lb. 35c 2 lb. 42c</p>	<p>Fancy Turkeys 1 lb. 45c</p> <p>Jersey Giants 1 lb. 45c</p> <p>Fancy Fowls 1 lb. 38c</p> <p>Roasting Ducks 1 lb. 35c</p>	<p>Florida Oranges Large size 40c Small size 35c</p> <p>Grapefruit Large size 35c Small size 30c</p> <p>Apples Large size 35c Small size 30c</p> <p>Pears Large size 35c Small size 30c</p>
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For the Complete Table

See superior fruits and choice vegetables, festive foods from the lands, modest satisfying beverages, old-time puddings from old-time recipes, candies.

<p>Celery Hearts 2 bunches 15c</p> <p>Cranberries 1 lb. 15c</p> <p>Cloves 1 lb. 1.80</p> <p>Peppercorns 1 lb. 1.80</p> <p>Whole Peppercorns 1 lb. 1.80</p>	<p>Yr. Sugars 1 lb. 15c</p> <p>Yr. Syrup 1 lb. 15c</p> <p>Yr. Molasses 1 lb. 15c</p> <p>Yr. Cocoa 1 lb. 15c</p> <p>Yr. Vanilla 1 lb. 15c</p>	<p>Florida Oranges Large size 40c Small size 35c</p> <p>Grapefruit Large size 35c Small size 30c</p> <p>Apples Large size 35c Small size 30c</p> <p>Pears Large size 35c Small size 30c</p>
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The first advertisement that it will close at 6:30 instead of 12:30 on Wednesday next

MEAKER FOOD STORES

At New At Your Telephone

QUALITY AND COST EMPHASIZED.

Here is a newspaper advertisement that, with a few changes to inject the holiday spirit, can be used for pre-Christmas food advertising. It measured 8½ by 14½ in. and contained much information without appearing to be crowded. Figures showing just how much cheaper certain foods are this year than last year are particularly valuable as a means of increasing sales.

The skin of the shoulder was rolled back, and on the fat of the shoulder were carved artistic designs in flowers. The pastry tube again came into play in making cross flags and other decorative features.

These suggestions are particularly timely for meat retailers. A pastry tube with warm lard which has been mixed with a vegetable coloring, together with a knife wielded by an artistic hand, can do wonders in preparing Christmas window displays.

Max O. Cullen, one of the meat cutting experts of the National Live Stock and Meat Board, was responsible for all of the specially-made cuts shown in the exhibits.

Government grading was the feature of the beef window, a side each of government graded prime, choice, good and medium steer beef forming the background and ribs and short loins from each carcass were exhibited to give a close-up of the difference in quality. "What one dollar will buy" constituted the balance of this exhibit.

Using Larger Lamb Cuts.

In addition to featuring economical lamb buys, in showing how much and how little lamb can be bought for one dollar, three ways of using each of the larger cuts of lamb were demonstrated. The neck may be rolled and sold in one piece, or it may be cut into slices with the bone in or be made into boneless slices.

The shoulder may be sold as such or made into mock duck with Saratoga chops from the meat underneath. The square cut shoulder may be made into shoulder chops or rolled shoulder, while the breast and shank is considerably more attractive if boned and rolled or made into lamb patties, bacon furnishing the patty foundation.

The rack may be used for a crown roast, a particularly attractive crown being made of two racks or 28 ribs. If not sold as crown roast it may be made into French chops.

Another practical cut which may be made is the loin end of the leg. This may be boned and rolled if desired. By using this cut either as a roast or for chops it is possible to meet the demand for small legs of lamb, Frenched or American style.

Meat Made from Wheat vs. Corn.

Another part of the exhibit featured carcasses of animals which had been fed a heavy ration of wheat compared with similar carcasses finished largely on corn. Little difference was evident in the meat itself particularly in the pork and lamb, with a possible slight difference in favor of corn in the case of the beef.

Beef from a grass-fed steer and a steer having a short feed of grain showed little difference from a quality standpoint, although the fat of the grass steer was somewhat whiter than that of the grain fed.

This "quality in meats" exhibit was arranged by the U. S. Department of Agriculture and the National Live Stock and Meat Board, in cooperation with the Institute of American Meat Packers and the state agricultural experiment stations. R. C. Pollock, general manager of the board, W. C. Davis, assistant chief marketing specialist of the Bureau of Agricultural Economics, and K. F. Warner, associate animal husbandman of the Bureau of Animal

Industry of the U. S. Department of Agriculture, were directly responsible for the exhibit.

The coolers were insulated by the United Cork Companies, the boxes were furnished by Dry Cold and Burge supplied the compressor.

MEATS AS CHRISTMAS GIFTS.

The practice of preparing specially-wrapped and packaged meats for Christmas giving is growing. And why not? If they "say it" with candy and cigars, why not with meat delicacies?

The Christmas season offers an opportunity to the meat packer to make additional sales at good prices, and the products—hams, bacon and other meat specialties—are gifts anyone would appreciate.

Among the companies making a special drive on meat gift packages this year is Stahl-Meyer, Inc., New York City, which is offering the "Good Cheer Basket." In it is included a good-sized Ferris hickory-smoked ham, a can of imported-style frankfurters, a package of hickory-smoked bacon and a box of lard—"all wrapped in colorful Christmas paper and packed in a useful, imported, green-tinted basket with a red ribbon tied prettily on its handle."

The company has priced this basket at \$5.00, delivered to any address in Greater New York. When six or more baskets are ordered to be delivered at any one address, the price is \$4.50 per basket.

Sales of this Christmas meat package are being solicited by letter with which is included an order blank bearing a cut of the basket and its contents and a return envelope. It is explained on the order blank that the prices quoted are bed-rock and allow no margin to cover bookkeeping expenses. Accordingly, it is requested that remittance be sent with order.

This year particularly, when so much thought is being given to relieving distress among the unemployed, gift meat packages should find a better market than usual, it is thought.

NEWS OF THE RETAILERS.

The Lenci Ansano Meat Market has been opened at 1711 Greenwich st., San Francisco, Cal.

B. Jermann's Sons have engaged in the meat business at 1598 Bush st., San Francisco, Cal.

The Hemstock Meat Market has been opened at 1119 Key Route blvd., Albany, Cal.

Mary Iler, Mount Shasta, Cal., has engaged in the meat and grocery business under the name of People's Market.

Charles Wiesma has succeeded to the meat business of the Pastoor Market, 1024 Leonard st., West, Grand Rapids, Mich.

The Rite-Way Markets, Inc., has been chartered at 1230 Griswold street, Detroit, Mich., with a capital of \$10,000.

The Ryskamp Food Market, 55 Division ave., Grand Rapids, Mich., has added a delicatessen department to its meat and grocery lines.

Clyde Houtelling has purchased the meat and grocery business of F. E. Marsh, Walkerville, Mich.

George P. Bennett, Gallup, N. M., has purchased the interest of E. R. Hassett



SEND IT TO YOUR CUSTOMERS.

The above is a reproduction of the front cover of "Meat Recipes and Menus, 1931," which makes a fine holiday token for retailers to use in creating good will with their customers.

You can buy this book with your name imprinted on the front cover for \$5.90 per hundred shipping charges prepaid. Send for sample copy or forward your order for the quantity desired to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

in the Square Deal Meat Market, and the name will be changed to Bennett's Market.

The Palace Meat Market, Rogue River, Ida., will be reopened by Joe Woodcock.

J. J. Donovan has let the contract for erection of a meat market on the corner of Fifth ave. and Fourth st., St. Cloud, Minn.

The meat market of M. N. Ezell, Wisner, La., was recently destroyed by fire.

Carl Pohl purchased the interest of Henry Miller in the meat market on Main st., La Salle, Ill.

The Reiss Meat Market has opened at 209 Main st., Peoria, Ill.

The E. G. Shinner Company has opened a new meat market at 212 E. Grand River ave., Lansing, Mich.

Wm. and Clyde Davis opened a meat market at Reed City, Mich.

A. D. Secrest, Amboy, Minn., has sold his meat market to S. M. Seloug.

W. E. Brophy opened a meat market at Hastings, Minn.

C. J. Oliver has taken over the Gordon Meat Market, International Falls, Minn.

A. W. Sunday, Lafayette, Minn., has sold his meat market to A. D. Jenneke.

H. J. Pantzke, Paynesville, Minn., has sold his meat market to H. J. Berg.

Harry Solem, Windom, Minn., has sold his meat market to Walter Bandemer.

John Weber opened a meat market at Vivian, S. Dak.

Martin N. Peterson has purchased the interest of Mrs. Edw. Anderson in the Frederic Meat Market, Frederic, Wis.

Otis Shearer, Cumberland, Wis., has opened a new meat market.

Henry Carlson and G. Clausen have opened a meat market at Menomonie, Wis.

New York Section

NEW YORK NEWS NOTES.

J. H. Lawrence, manager Jacob Dol Packing Company, New York, will spend several days at the Buffalo plant during the coming week.

President Walter Blumenthal of the United Dressed Beef Company is spending several days in Chicago at the International livestock show.

Visitors to Wilson & Co. from Chicago during the past week included C. W. Becker, executive department; J. D. Cooney, legal department, and E. J. White, formerly in the beef department, and now retired.

Charles S. Hall, co-director of the Swift Beef Co., London, England, arrived in New York on Wednesday of last week on board the S.S. Bremen and left directly for Florida, where he will spend the winter months.

Meat, fish, poultry and game seized and destroyed in the City of New York by the Health Department during the week ended November 29, 1930, was as follows: Meat.—Brooklyn, 16 lbs.; Manhattan, 1,149 lbs.; Queens, 268 lbs. Total, 1,433 lbs. Fish.—Brooklyn, 27 lbs.; Bronx, 200 lbs. Total, 227 lbs. Poultry and Game.—Brooklyn, 462 lbs.; Manhattan, 1,614 lbs.; Bronx, 7 lbs.; Queens, 10 lbs. Total, 2,093 lbs.

John W. Beach, former small stock buyer for Swift & Company and J. J. Harrington & Company, Inc., passed away at his home in New London, Conn., on December 1, following a short illness. Mr. Beach had been with the company for more than 25 years and was retired in 1929, when he went to California. Just recently he motored home from the West, and it seems the trip over-taxed his heart and resulted

in his death. He is survived by a widow and a son.

Twenty-seven employees of the United Dressed Beef Co. of New York were recently awarded 25-year service buttons by the Institute of American Meat Packers. The various departments of the plant were represented, and the employees were S. Blum, C. Dehler, F. Eintracht, J. Fisher, P. Hannigan, P. Jezer, H. Levine, J. Levitschnigg, A. Meyer, G. Mikelson, E. Mohr, H. Monroe, G. C. Morgan, J. S. Monaghan, D. Notarius, J. Novak, V. Newberger, W. O'Brien, W. F. Schmidlein, A. Schiff, E. J. Stern, L. R. Stern, W. Sundheimer, Max Stern, B. J. Strauss, A. Walters and H. A. Wallenstein.

AMONG RETAIL MEAT DEALERS.

The mass meeting held Tuesday evening by the South Brooklyn Branch was a great success as far as attendance, interesting talks and the principal object, enrollment of new members, was concerned. Speakers included W. H. Wild of the Jamaica Branch, who talked on the closer unity of all branches; Joseph Rossman, on chain stores; state president David Van Gelder, on the state association; Al Rosen on the poultry situation and cooperative buying; and William Wolk on Food Distributors, Inc. At the conclusion of the meeting a surprise chicken dinner was served the members. The committee included Max Strahl, Julius Simon, Fred Grim, William Stuben and John Harrison. The turkey exchange conducted by this branch on Thanksgiving eve was very successful and proved of great value to the members.

An afternoon of surprises and novel games was enjoyed on Tuesday by the members of the Ladies' Auxiliary at

the home of the president, Mrs. A. Werner, jr. A different game was played at each table and even the expert housewife found that sewing on buttons was not such an easy job when minutes count. Prizes donated by Mrs. Werner were won by Mrs. Charles Schuck, Mrs. Chris Roesel, Mrs. A. Di Matteo and Mrs. W. H. Wild. Refreshments were served and a nice sum realized for the Christmas fund. A short business meeting followed at which a number of stockings and special donations were received. The committee to take care of the veterans includes Mrs. Charles Hembdt, Mrs. Fred Hirsch, Mrs. A. Di Matteo and Mrs. A. Werner; for the children in Bellevue Hospital: Mrs. Frank P. Burck, Mrs. William Kramer, Mrs. Anton Hehn, Mrs. C. Fischer and Mrs. Werner.

The members of Ye Olde New York Branch will hold a meeting on December 16 for the purpose of electing a new board of directors. Meanwhile L. O. Washington, business manager of the branch, and others are actively working on the special issue of the bulletin which is to be published at the time of the annual banquet and dance in January.

The committee for the joint ball of the Brooklyn, Jamaica and South Brooklyn branches met last Monday evening. Joseph Rossman, chairman, reported that arrangements are progressing nicely with regard to the program and other details. As announced, the affair will take place in the grand ballroom of the St. George Hotel, February 1, 1931.

On Monday, December 8, a new branch, which will probably be known as the Nassau Branch, will be instituted at Hempstead, L. I., in Jr. Order Hall, Prospect and Franklin streets. Both the State Association and the Jamaica Branch deserve great credit for the formation of a branch in this section.

HUDSON COUNTY MEAT COUNCIL.

A dramatic touch was given the monthly meeting of the Hudson County Meat Council held in Hoboken last week when one of the officials of Hudson County appeared to announce that Martin Cooke, a well-known member of the Council, had just been appointed custodian of the county court house and that he was ready to administer the oath of office, enabling Mr. Cooke to assume office immediately. Mr. Cooke, who was at one time mayor of Jersey City, is one of the best-liked men in the New Jersey retail field. He has been in the meat business for some 44 years and has conducted his own retail shop for about 39 years, his present business address being 736 Willow ave., Hoboken, N. J.

The Council elected him a permanent honorary member, after which it proceeded to elect new officers for 1931, these being Henry Appel, president; A. D. Sullivan, vice president; S. W. Kagan, treasurer, and George D. Rogers, secretary. The Hudson County Meat Council is completing its eighth year and has never missed a regular monthly session. In the Eastern meat trade it is regarded as one of the genuinely constructive forces in the industry.

A. C. Wicke Mfg. Co.

Complete Market Equipment



NEW YORK CITY

Main Office and Factory: 406 East 102nd St.

Salesrooms:
425-426 E. 102nd St.

Phone Atwater 0880 for all
Branches

Bronx Branch:
729 Brook Ave.



This is a new International Speed Truck, Model A-4, 2-ton capacity, 170-in. wheelbase, with a refrigerator body

A User of INTERNATIONAL Trucks for 20 Years

TWENTY YEARS AGO John Duff & Sons, Ltd., pork packers at Hamilton, Canada, purchased its first International Truck. This firm, which is one of the oldest packers in the province of Ontario, has used Internationals since that time. The above truck, a new International Speed model, is the most recent addition to its fleet.

Any delay in the delivery of meats and foods is costly. Trucks that can be depended on for day-in and day-out performance, no matter what the going, are needed in the packing and food industries. The long experience of John Duff & Sons with Internationals offers sound proof of the performance and dependability of these trucks and of their real worth in the transportation of perishable products.

Today there is a complete new line of International Trucks. They are advancing the reputation Internationals have for turning in the maximum pay loads and pay mileage. They are modern trucks that meet modern hauling conditions.

The best way to get acquainted with the new Internationals is to ask the nearest of 180 Company-owned branches in the United States and Canada for a demonstration. You will see International performance at first hand under all the conditions you want to put it through. You will get a new conception of motor truck values. Write us for information.

INTERNATIONAL HARVESTER COMPANY

606 So. Michigan Ave. **OF AMERICA**
(Incorporated)

Chicago, Illinois

SPECIAL DELIVERY:

¾-ton—4 cylinders—3 speeds forward—136" wheelbase—spiral bevel drive—4-wheel brakes.

SIX-SPEED SPECIAL:

1½-ton—4 cylinders—6 speeds forward and 2 reverse—136" wheelbase—spiral bevel drive—4-wheel brakes.

SPEED TRUCKS:

1½-ton—6 cylinders—4 speeds forward—138", 152", 164" wheelbases—spiral bevel drive.

2-ton—6 cylinders—5 speeds forward—145", 156", 170", 185" wheelbases—spiral bevel drive.

3-ton—2 types, Model A-5 (spiral bevel drive) and Model A-6 (double-reduction drive)—6 cylinders—5 speeds forward—140", 156", 170", 190", 210" wheelbases. All have 4-wheel brakes.

HEAVY-DUTY TRUCKS:

Models W-1 and W-3—2½ and 3½-ton—4 cylinders—5 speeds forward and 2 reverse—double-reduction drive—"steer easy" steering gear—4-wheel brakes.

W-1—130", 148", 170", 185", 200" wheelbases.

W-3—144", 160", 185", 210", 235" wheelbases.



INTERNATIONAL TRUCKS

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good	\$ 9.50@11.00
Cows, common and medium	4.00@ 5.50
Bulls, cutter, medium	4.00@ 6.00

LIVE CALVES.

Vealers, good to choice	\$11.50@14.50
Vealers, medium	8.00@11.50

LIVE SHEEP AND LAMBS.

Lambs, good to choice	\$ 8.50@ 9.75
Lambs, medium	6.50@ 8.50
Ewes, medium to choice	8.00@ 9.00

LIVE HOGS.

Hogs, 100-210 lbs.	\$ 9.25
Hogs, medium	8.50
Hogs, 120 lbs.	9.00
Roughs	7.50

DRESSED HOGS.

Hogs, heavy	\$ 13.00
Hogs, 180 lbs.	13.25
Pigs, 80 lbs.	9.00
Pigs, 60-140 lbs.	13.25

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy	20 @ 22
Choice, native light	22 @ 23
Native, common to fair	18 @ 20

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	20 @ 21
Native choice yearlings, 400@600 lbs.	20 @ 22
Good to choice heifers	17 @ 19
Good to choice cows	12 @ 14
Common to fair cows	8 @ 11
Fresh bologna bulls	9 @ 10

BEEF CUTS.

	Western.	City.
No. 1 ribs	24 @ 26	25 @ 28
No. 2 ribs	21 @ 23	22 @ 24
No. 3 ribs	18 @ 20	18 @ 20
No. 1 loins	30 @ 32	30 @ 34
No. 2 loins	26 @ 27	26 @ 32
No. 3 loins	22 @ 25	22 @ 28
No. 1 hinds and ribs	20 @ 26	22 @ 27
No. 2 hinds and ribs	18 @ 20	18 @ 21
No. 1 rounds	14 @ 17	15 @ 17
No. 2 rounds	15 @ 16	16 @ 16
No. 3 rounds	14 @ 15	15 @ 15
No. 1 chucks	17 @ 18	17 @ 19
No. 2 chucks	15 @ 16	16 @ 16
No. 3 chucks	13 @ 14	14 @ 15
Bolognas	9 @ 10	10 @ 11
Rolls, reg., 6@8 lbs. avg.	22 @ 23	22 @ 23
Rolls, reg., 4@6 lbs. avg.	17 @ 18	17 @ 18
Tenderloins, 4@6 lbs. avg.	60 @ 70	60 @ 70
Tenderloins, 5@6 lbs. avg.	65 @ 75	65 @ 75
Shoulder clods	10 @ 11	10 @ 11

DRESSED VEAL AND CALVES.

Prime veal	26 @ 28
Good to choice veal	22 @ 25
Med. to common veal	15 @ 21
Good to choice calves	18 @ 22
Med. to common calves	14 @ 18

DRESSED SHEEP AND LAMBS.

Lambs, prime	25 @ 27
Lambs, good	23 @ 25
Sheep, good	11 @ 13
Sheep, medium	7 @ 10

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	21 @ 22
Pork tenderloins, fresh	40 @ 43
Pork tenderloins, frozen	35 @ 40
Shoulders, city, 10@12 lbs. avg.	19 @ 20
Shoulders, Western, 10@12 lbs. avg.	15 @ 16
Butts, boneless, Western	21 @ 22
Butts, regular, Western	17 @ 18
Hams, Western, fresh, 10@12 lbs. avg.	18 @ 19
Hams, city, fresh, 6@10 lbs. avg.	26 @ 27
Picnic hams, Western, fresh, 6@8 lbs. avg.	14 @ 15
Pork trimmings, extra lean	18 @ 19
Pork trimmings, regular 50% lean	10 @ 11
Spareribs, fresh	13 @ 14

SMOKED MEATS.

Hams, 8@10 lbs. avg.	26 @ 27
Hams, 10@12 lbs. avg.	25 @ 26
Hams, 12@14 lbs. avg.	24 @ 25
Picnics, 4@6 lbs. avg.	17 @ 18
Picnics, 6@8 lbs. avg.	16 @ 17
Rollettes, 8@10 lbs. avg.	17 1/2 @ 18 1/2
Beef tongue, light	30 @ 32
Beef tongue, heavy	34 @ 36
Bacon, boneless, Western	23 @ 24
Bacon, boneless, city	20 @ 21
Pickled bellies, 8@10 lbs. avg.	18 @ 19

FANCY MEATS.

Fresh steer tongues, untrimmed	26c a pound
Fresh steer tongues, l. c. trim d.	40c a pound
Sweetbread, beef	70c a pound
Sweetbread, veal	\$1.00 a pair
Beef kidneys	18c a pound
Mutton kidneys	11c each
Livers, beef	40c a pound
Beef hanging tenders	32c a pound
Lamb fries	10c a pair

BUTCHERS' FAT.

Shop fat	6@ 1 1/2
Breast fat	6@ 1 1/2
Cond. suet	6@ 2 1/2

GREEN CALFSKINS.

	5-9 1/4-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals	1.14	1.80	1.90	2.10
Prime No. 2 veals	1.12	1.60	1.65	1.85
Buttermilk No. 1	1.10	1.45	1.55	1.75
Buttermilk No. 2	1.08	1.20	1.30	1.50
Stranded Gruby	6	.75	.80	1.00
Number 3	4	.50	.55	.70

BUTTER.

Creamery, extra (92 score)	6@ 35
Creamery, firsts (88 to 89 score)	30 @ 31
Creamery, seconds (84 to 85 score)	25 @ 29
Creamery, lower grades	20 1/2 @ 21 1/2

EGGS.

(Mixed colors.)

Extra dozen	41 @ 44
Extra, firsts, doz.	38 @ 40
Firsts	33 @ 36
Checks	20 @ 20

LIVE POULTRY.

Fowls, colored, fancy, via express	24 @ 26
Fowls, Leghorn, fancy, via express	20 @ 20

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.	23 @ 25
Western, 48 to 54 lbs. to dozen, lb.	20 @ 22
Western, 43 to 47 lbs. to dozen, lb.	19 @ 20
Western, 30 to 42 lbs. to dozen, lb.	18 @ 19
Western, 30 to 35 lbs. to dozen, lb.	17 @ 18
Fowls—fresh—dry pkd.—12 to box—prime to fry:	
Western, 60 to 65 lbs. to dozen, lb.	26 @ 27
Western, 48 to 54 lbs. to dozen, lb.	23 @ 24
Western, 43 to 47 lbs. to dozen, lb.	21 @ 22
Western, 36 to 42 lbs. to dozen, lb.	20 @ 21
Western, 30 to 35 lbs. to dozen, lb.	19 @ 20
Ducks—	
Maryland, prime to fancy	19 @ 22
Squabs—	
White, ungraded, per lb.	35 @ 50
Chickens, fresh, 12 to box, prime to fancy:	
Broilers, under 17 lbs.	28 @ 32
Turkeys, fresh—dry pkd.—prime to fancy:	
Young toms	32 @ 34
Young hens	32 @ 34
Fowls, frozen—dry pkd.—12 to box—prime to fry:	
Western, 60 to 65 lbs. to dozen, lb.	26 @ 27
Western, 48 to 54 lbs. to dozen, lb.	23 @ 24
Western, 43 to 47 lbs. to dozen, lb.	21 @ 22

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended November 27, 1930:

	Nov. 21	22	24	25	26	27
Chicago	32 1/2	33 1/2	33	31	31	Holiday
N. Y.	35	34 1/2	34	34	34	Holiday
Boston	35	35	34 1/2	34 1/2	34 1/2	Holiday
Phila.	36	35 1/2	35	35	35	Holiday

Wholesale prices carlots—fresh centralized butter—90 score at Chicago:

	30	30 1/2	30 3/4	28 1/2	28 1/2	Holiday
Receipts of butter by cities (tubs):						
Wk. to Prev.						
Nov. 27, week.						
Chicago	18,815	20,768	31,250	2,897,808	3,018,185	
N. Y.	42,083	60,345	34,793	3,347,421	3,376,198	
Boston	8,116	9,906	8,857	965,883	1,102,436	
Phila.	13,426	15,168	8,649	1,010,986	1,070,177	
Total	82,538	105,187	83,649	8,222,158	8,566,996	

Cold storage movements (lbs.):

	In	Out	On hand	Same week-day
	Nov. 27.	Nov. 27.	Nov. 28.	last year.
Chicago	38,167	326,250	22,179,266	20,052,406
New York	42,098	156,558	9,220,484	14,251,020
Boston	24,291	32,796	6,393,488	7,477,711
Phila.	600	10,168	1,752,416	4,706,653
Total	105,156	534,772	39,545,654	46,487,790

FERTILIZER MATERIALS.

BAISIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton	
ex vessel Atlantic and Gulf ports	\$35.00@35.50
Ammonium sulphate, double bags,	
per 100 lb. f.a.s. New York.....	@ 1.60
Blood, dried, 15-16% per unit	@ 3.10
Fish scrap, dried, 11% ammonia, 10%	
B. P. L. f.o.b. fish factory.....	4.10 & 10c
Fish guano, foreign, 13@14% ammo-	
nia, 10% B. P. L.	3.75 & 10c
Fish scrap, acidulated, 6% ammonia,	
3% A. P. A. f.o.b. fish factory.....	3.50 & 50c
Soda Nitrate in bags, 100 lbs. spot.	@ 2.02
Tankage, ground, 10% ammonia,	
15% B. P. L. bulk.....	3.25 & 10c
Tankage, unground, 9@10% ammo.	3.00 & 10c

Phosphates.

Foreign, bone meal, steamed, 3 and 50	bags, per ton, c.i.f.	@ 22.00
Bone meal, raw, 4 1/2 and 50 bags,	per ton, c.i.f.	@ 25.00
Acid phosphate, bulk, f.o.b. Balti-	more, per ton, 16% flat	@ 8.50

Potash.

Manure salt, 20% bulk, per ton		@ 12.65
Kalmit, 14% bulk, per ton		@ 9.70
Muriate in bags, basis 80% per ton		@ 37.15
Sulphate in bags, basis 90%, per ton		@ 48.25

Beef.

Cracklings, 50% unground	@ .70
Cracklings, 60% unground	@ .75

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs.,	per 100 pieces	95.00@125.00
Flat shin bones, avg. 40 to 45 lbs.,	per 100 pieces	@ 85.00
Black or striped hoofs, per ton		45.00@ 50.00
White hoofs, per ton		@ 70.00
Thigh bones, avg. 85 to 90 lbs., per	100 pieces	@ 90.00
Horns, according to grade		75.00@200.00

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